

SEPTEMBER 27, 1952

THE NATIONAL



Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

NEW MODERN C.M.V.P.* CASING by "TEE-PAK"®

Liver Sausage

*Controlled Moisture
Vapor Permeability
Patent Applied For



From the laboratories of the Transparent Package Company comes an amazing new casing created specifically for Braunschweiger Liver Sausage. Now—for the first time, you can get a modern casing that combines top performance characteristics with outstanding "eye-it, buy-it" appeal. Keeps Liver Sausage uniformly moist from wall to wall—eliminates surface crust!

For the moment produced only in pilot plant quantities, "TEE-PAK" C.M.V.P. will in the near future be available in volume for your use. In the meantime, examine C.M.V.P. in its attractive "Tropical Tan" color. Ask your "TEE-PAK" salesman to show you the new and amazing C.M.V.P. for Liver Sausage!

GIVES YOU

Superior Uniformity—no sagging, re-tying
1 Casing Does Job—minimum labor required
Moisture Retention—reduces weight loss
Multi-Color Printing—sharp, detailed, beautiful

GIVES YOUR CUSTOMERS

Lustrous, Eye-Appealing Braunschweiger
Liver Sausage
That sells better
That has fine flavor retention
That has controlled moisture
Protection from packer to table.

TRANSPARENT PACKAGE CO.

3520 SOUTH MORGAN STREET, CHICAGO 9, ILLINOIS

426 WASHINGTON STREET, NEW YORK, N. Y.
719 TERMINAL BUILDING, TORONTO, CANADA



NOW... A NEW AND FINER SILENT CUTTER with the new "FULL-FLO" side unloading!



Buffalo
QUALITY SAUSAGE
MACHINERY

for more than 80 years

This newest "Buffalo" development is based on extensive research of industry requirements for an efficient, streamlined, all-purpose, easily operated cutter. The machine embodies a new unloading principle offering better product quality control, and other new features providing for increased sanitation, easier maintenance and simpler operation. Among these improved design features that you will want to check . . .

- **UNLOADING** with new flat disc and contour plow. Directional flow of the product is utilized to unload the machine completely without manual aid.
- **AUTOMATIC LUBRICATION** — all bearings are meter-lubricated through a central oil system, eliminating manual lubrication and assuring maximum service life.
- **MICRO-KNIFE COLLAR** provides positive locking of knives in position, permits fast, accurate, easy resetting.
- **CONTROLS** centralized in one station to simplify operation.
- **BOWL SCRAPER** spring loaded for automatic alignment at all times.
- **LOCALIZED DRIVES** • **FULL-CIRCLE REMOVABLE APRON GUARD**
- **INTEGRAL MOTOR BASE** • **NON-CORROSIVE KNIFE SHAFT**
- **EXTRA BROAD INWARD-TAPERED LEGS**

— Write Today for Illustrated Folder! —

THIS STAMP CARRIES A QUALITY MESSAGE

Leaders in presenting features that increase efficiency and safeguard quality. Dependable performance with maximum safety and sanitation. A complete line to suit every requirement. Service from coast to coast by factory-trained experts.



I am interested in the new and finer Model 70-X Silent Cutter. Please send descriptive folder:

Name

Company

Address

City, Zone, State

JOHN E. SMITH'S SONS CO.

50 BROADWAY

BUFFALO 3, N. Y.

Sales and Service Offices in Principal Cities



AMI CONVENTION

Palmer House

Chicago

OCTOBER 3 TO OCTOBER 7

We'll be there...

BOOTHS 71-72

**we're looking forward
to seeing you...**

HOSPITALITY ROOMS

838-839

**and would like to have
you visit our Plant.**

**The
GRIFFITH
LABORATORIES, Inc.**

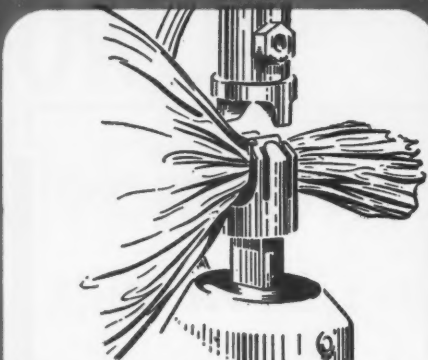
In Canada — The Griffith Laboratories, Ltd.

CHICAGO 9, 1415 W. 37th St.

NEWARK 5, 37 Empire St.

LOS ANGELES 58, 4900 Gifford Ave.

TORONTO 2, 115 George St.



Vac-Tie applying machine used in applying a vacuum sealed Vac-Tie closure.



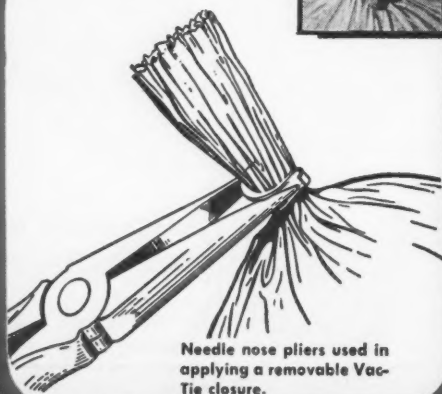
Vac-Tie the adaptable closure for plastic bags

No matter what your problems in plastic bag sealing... Vac-Tie offers the economical solution. These strong, light aluminum fasteners can be applied with or without a Vac-Tie applying machine to provide a safe, neat seal... guaranteed not to stretch, break, loosen, or corrode.

Apply a Vac-Tie fastener with needle nose pliers to solve super market pre-packaging problems where the customer wants to reuse the plastic bag. Or use a Vac-Tie applying machine (three models to choose from) to insure a positive hermetic seal where Vac-Tie is used for vacuumizing frozen foods and smoked meats.

Remember: If you are using plastic bags to package food, Vac-Tie is designed for you. Investigate its tremendous potential now. Send for free color brochure and complete data.

Vac-Tie FASTENERS INC.
1140-1146 E. JERSEY ST., ELIZABETH 4, N. J.



Needle nose pliers used in applying a removable Vac-Tie closure.

See us at booth 79-80, AMI.

THE NATIONAL Provisioner

VOLUME 127 SEPTEMBER 27, 1952 NUMBER 13

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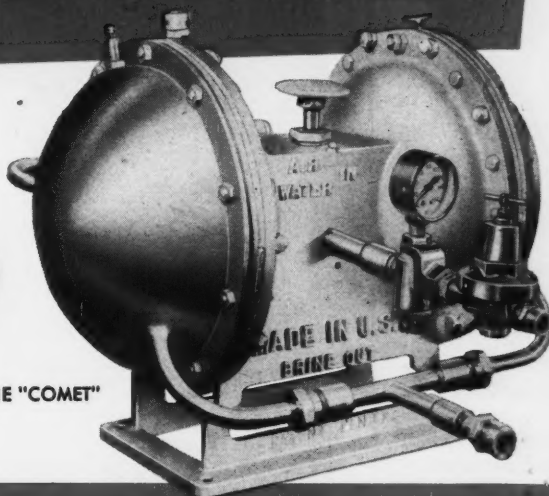
THE NATIONAL PROVISIONER
DAILY MARKET SERVICE
ANNUAL MEAT PACKERS GUIDE
THOMAS McERLEAN, *Chairman of the Board*
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Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1952 by the National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

REVOLUTIONARY NEW PICKLE PUMP

NO MOTOR BREAKDOWNS
NO ELECTRIC SHOCKS
NO GEARS TO WEAR OUT
NO CORROSION
NO AIR IN PICKLE

THE "COMET"

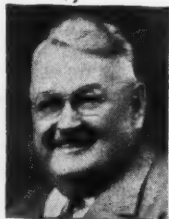


OPERATES ON AIR . . .

OR HYDRAULIC PRESSURE

New Efficiency for Pickle-Pumping Operation!

"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.

Leading packers agree! The new "Comet" . . . using *air or hydraulic pressure* as a power source . . . marks a milestone in the design of pickle-pumping equipment. It's smooth! . . . provides steady controlled pressure . . . operates at slow or high speed and at low or high pressure. The "Comet" will handle up to 6 lines at a time . . . and can be operated in series to increase the number of pumping stations.

All the bugaboos common to old-style pumps are gone . . . because there is *no* electric motor and *no* gears to corrode or get out of alignment. No rusting, either, because all metal in contact with brine is stainless steel and diaphragms are pure india rubber. 100% sanitary . . . extremely easy to clean. The pump is so constructed that it is *impossible* for air to be injected into the meat along with the pickle. See for yourself!

See the "COMET" in operation at **BOOTH NO. 6, AMI Convention**
Visit Mayer's Hospitality Headquarters, Suite 834-835, Palmer House

H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS
PLANT: 6819 SOUTH ASHLAND AVENUE

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO



Capacities of
20 to 1,000
hogs per hour.

Cast iron construction on larger machines.

Positive feed-in conveyor.

Tested hair conveyor on larger models.

Extra heavy belt scraper shaft.

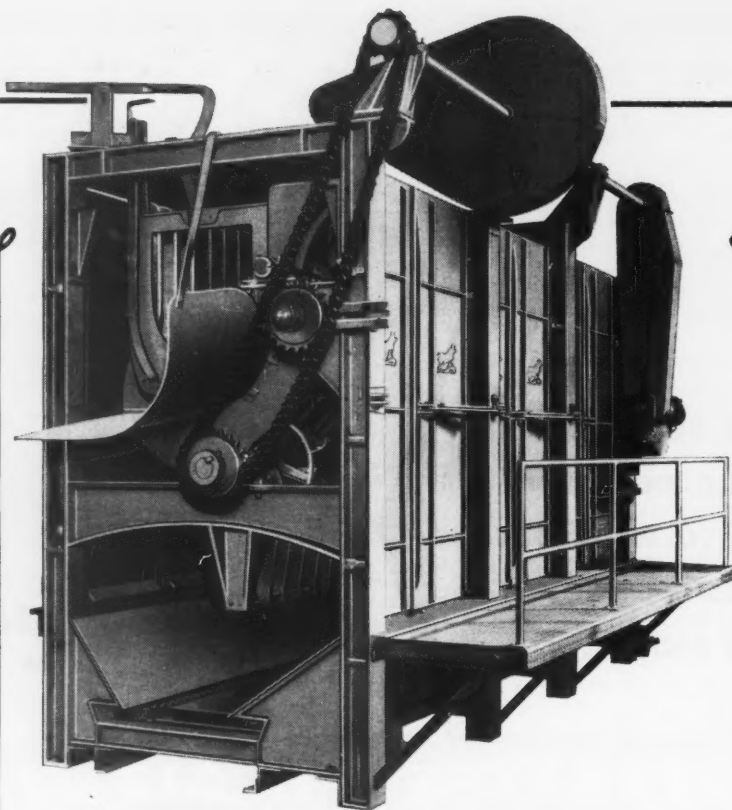
Hot water spray to flush hair.

Recirculation of hot water in larger machines.

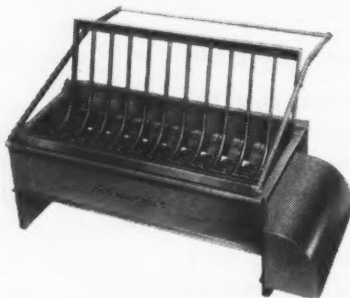
All adjustment and maintenance points easily accessible.

Layout of equipment arrangement available.

Proven by many years of operation in many plants.



STANDARD of the INDUSTRY



Imposing user lists.

Every machine built with many years' life.

Standard motors from 2 H. P. to 30 H. P.

Standard belt scrapers on all machines.

Hog killing and kindred equipment to go with dehairers.

Deliveries within reasonable length of time.

Installation supervision by factory service man available.

Replacement parts from stock.

Properly designed for low maintenance cost.

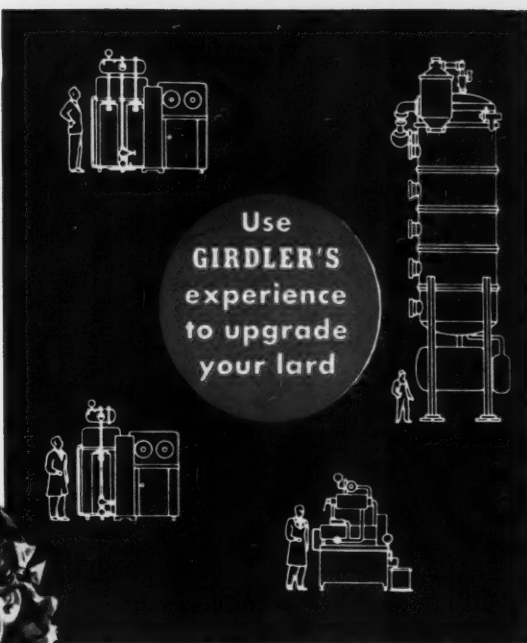
Lower cost per hog dehaired.

That is correct! Standard of the industry! Because we have built mechanical hog dehairers for so many years, because more BOSS Dehairers have been sold, and because more are now in use, you can count on BOSS Dehairers to deliver the service which you were told to expect. When such a large majority of buying decisions, independently arrived at, are in favor of BOSS, careful consideration of any decision to the contrary is indicated.

Take time to investigate the BOSS installations in your own neighborhood . . . and reduce costs for years to come. Write for a list of neighboring BOSS users.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



VOTATOR Lard Processing Units are designed for capacities of 3000, 5000, and 10,000 pounds per hour. VOTATOR Deodorizer requires less than half the stripping and vacuum steam needed for batch methods.

Recipe for profits in fine shortening!

WHEN you deodorize and stabilize lard to produce fine shortening, you'll enjoy greater sales and greater profits.

That's because more and more housewives have learned about the *extra* value of a fine shortening. They like its smooth, creamy texture

... the neutral flavor ... the fact that it keeps without refrigeration.

Why not investigate now by calling on Girdler for an engineering analysis? Girdler's experience includes the design and construction of complete lard-base shortening plants. This service covers process

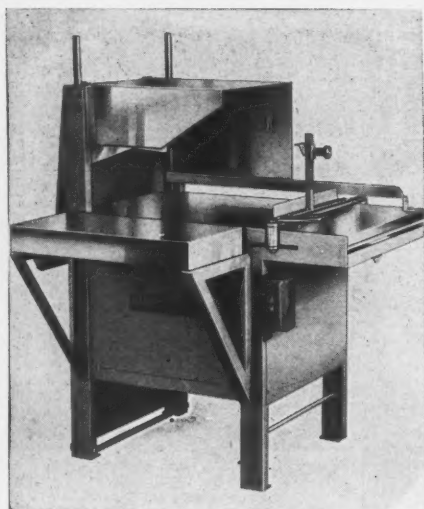
engineering and the application of VOTATOR Deodorizers and VOTATOR Lard Processing Apparatus for continuous processing with a minimum of labor and floor space.

Improve your sales now. Call or write The Girdler Corporation, Votator Division, Louisville 1, Ky.

VOTATOR is a registered trade mark of The Girdler Corporation

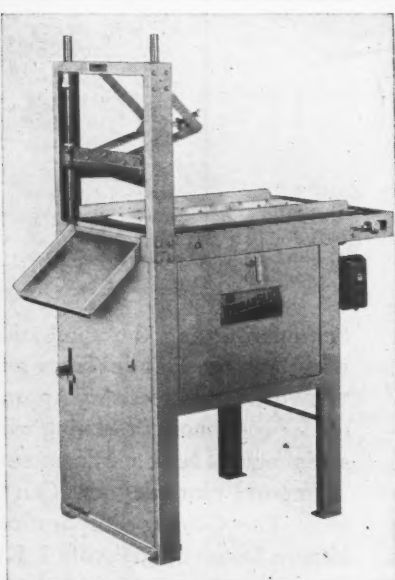
The **GIRDLER** Corporation

VOTATOR DIVISION



DeLuxe R/F Type
(with guards)
Automatic ram feed with positive ratchet rack hold-down and loading table

1. **HYDRAUSLICER** will slice all types of frozen meat taken directly from the freezer without need to thaw.
2. Hydraulically operated. Eliminates complicated mechanism — compact — easy to move about and out of the way when not in use.
3. Smooth operation — no jarring — safe to operate in any part of the building — not necessary to reinforce flooring.
4. No shrinkage of meat due to loss of juices in thawing because it is not necessary to thaw meat when cutting on the **HYDRAUSLICER**.



DeLuxe B/F Type
Automatic belt feed with self adjustable hold-down
(also available with guards)

5. Minimization of bacteria absorption.
6. Eliminates double handling.
7. No guess work — no unfilled orders — slice meat only to meet daily requirements.
8. Cutting blades of high alloy steel, easy to adjust or remove for sharpening.
9. Lifeline motor with protective overload switch and overload valves standard equipment with all machines.
10. **HYDRAUSLICER** meets all sanitation requirements. Completely rust-proofed. Bed plate — table — chute made of extra heavy stainless steel.
11. Sturdily constructed to give continuous uninterrupted service.
12. Quickly and easily adjusted to cut various slice thicknesses $\frac{1}{2}$ " and up.
13. Removable side panels for easy access to operating mechanism.
14. No joints — no crevices for meat particles to lodge in.



Standard
(also available with guards)

Tested and Proved Successful

BY LEADING MEAT PACKERS

Sensational **HYDRAUSLICER**

FROZEN MEAT SLICER

**Powerful ... Sturdily Constructed ... Compact
... ONE MAN Operation ... SAFE! ... Capacity
Up to 10,000 Pounds Every Hour!**



GENERAL MACHINERY CORPORATION

P. O. BOX 215

SHEBOYGAN, WISCONSIN

BETTER

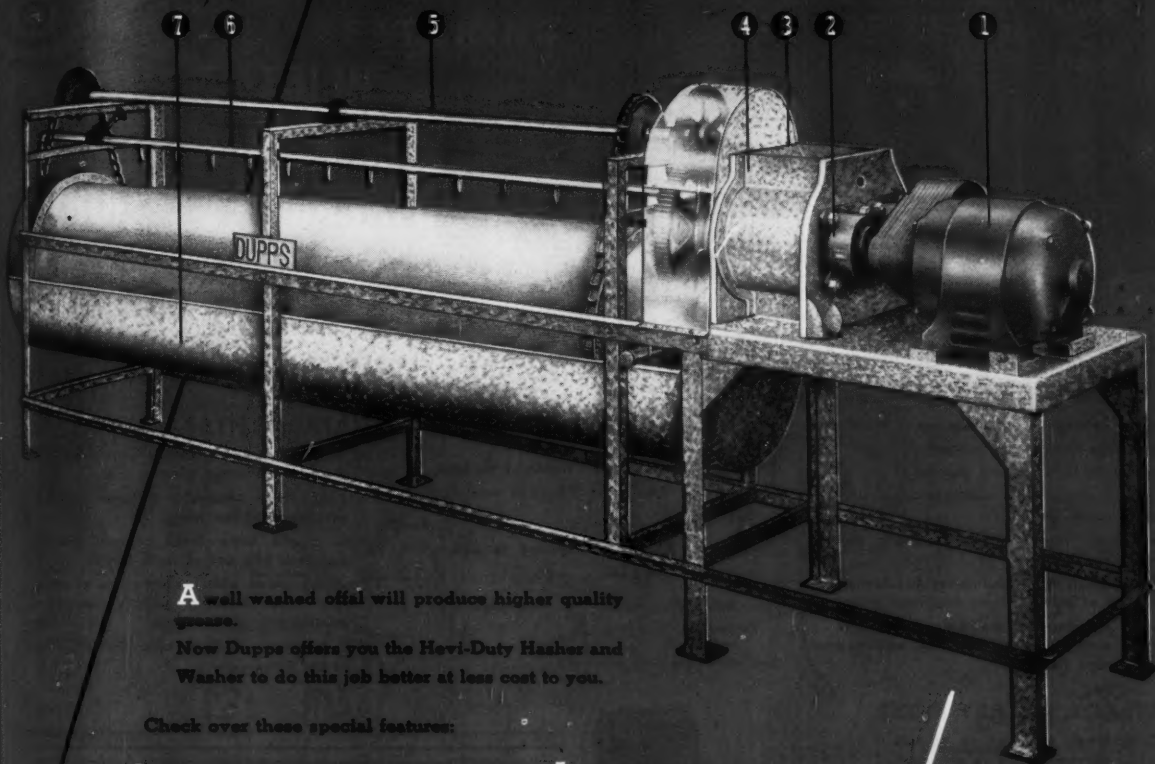
OPERATION...

TALLOW...

PROFITS...

WELCOME TO
HOSPITALITY ROOM
805
PALMER HOUSE

with the
DUPPS HASHER AND WASHER



A well washed offal will produce higher quality grease.

Now Dupps offers you the Hevi-Duty Hasher and Washer to do this job better at less cost to you.

Check over these special features:

- 1 A 40 H.P. high torque motor with a V-belt drive and flywheel smooth out motor load.
- 2 Heavy duty, ball bearings and extra large saw shafts assure long life and trouble free service.
- 3 Large feed opening will handle whole pecks. No need to cut pecks. Hasher has built-in water sprays.
- 4 Two sets of ground saws (total of 41) are secured to shafts by ground friction grip spacers. Eliminates keys and keyways. Keeps saws tight.
- 5 Washing cylinder drive is completely above water and grease level.
- 6 Correct design and location of water sprays insure most efficient use of water. Long spray nozzles give complete coverage and prevent clogging. Outside spray nozzles keep perforations of washing cylinder clean.
- 7 Average water consumption ranges from 30 to 50 G.P.M. depending upon whether outside sprays are used.

THE
DUPPS
COMPANY

GERMANTOWN, OHIO

Standardize on
MATADOR
for LOW COST
QUALITY PRODUCTION

MATADOR SENIOR GRINDER

An amazing new engineering achievement.

Has exclusive operating and safety features.

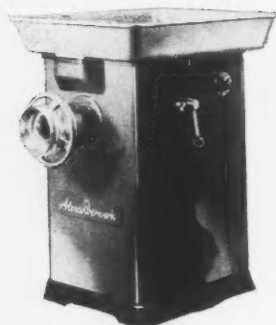
Large pitch feeder for CONTINUOUS RAPID GRIND.

Largest capacity hopper ever designed.

Coarse and fine in one operation.

DRY SHRED GRIND FOR QUALITY PORK SAUSAGE AND HAMBURGER.

No heating of product . . . no backing up.



MATADOR JUNIOR GRINDER

Produces unequalled quality, cool grind.

Coarse and fine in one operation.

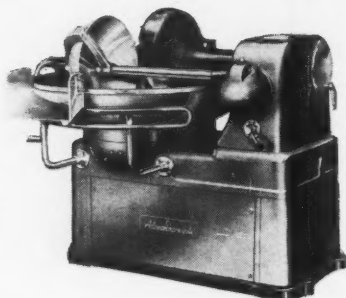
Capacity up to 3000 lbs. per hour.

Feed pan of corrosion resistant alloy with large capacity.

Streamlined with exclusive sanitary and safety features.

Equipped with throw-out lever for instant change of knives, plates and feed screw.

Cylinder housing accommodates either one plate and knife or as many as three plates and two knives.



MATADOR SILENT CUTTER

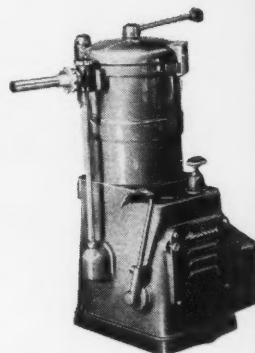
Advanced modern design with many exclusive safety and sanitary features.

Precision built . . . ball bearings throughout . . . three sizes 75, 150 and 300 lbs.

Knives can be easily adjusted to accommodate desired cut.

Has lid-locking device for maximum protection.

Self-emptying unit optional.



MATADOR HYDRAULIC STUFFER

A self-contained hydraulic unit ideal for the small sausage kitchen.

The lid can be opened and closed with one movement of the hand.

Has simple knee lever control, leaving operator free use of both hands.

Precision made with control valve of stainless steel insuring smooth operation, eliminating air leakage.

Air pressure stuffers also available in larger sizes.

MATADOR ROTARY MIXER

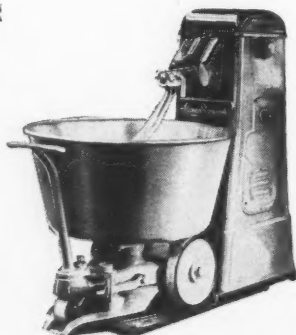
Mixing bowls mounted on wheels . . . can be moved to any part of the plant . . . at the same time substitutes for hand trucks.

Eliminates two operations . . . saves time and labor.

Delivers a perfect quality mix within a few minutes . . . does not crush nor warm the mix . . . capacity 500 lbs.

Excellent for salami, corvemat, thuringer and other specialties.

Sanitary . . . easy to clean . . . all parts readily accessible.



Descriptive literature with complete details of each machine available on request. Make a note to write for your copy today.

DIANA DICING MACHINE



for . . . STEW MEATS . . . BACK FAT CUTTING . . . AND OTHER SPECIALTIES. CUTS . . . FATS . . . RAW AND BOILED BEEF . . . LAMB . . . VEAL . . . CHICKEN . . . AND OTHER FOODS. In Uniform Cubes from 3/16" to 1 1/4". Also cut plates 1 1/2" square from 1/16" up, and strips up to 5" in length. Capacity up to 1800 lbs. per hour.

MANY PROMINENT PACKERS AND CANNERS ARE SATISFIED USERS OF DIANA DICING MACHINES.

C. E. DIPPEL & CO., INC.
 126 LIBERTY STREET NEW YORK 6, N. Y.

FIRST SPICE PRESENTS

"THE SAUSAGE MAKER'S DELIGHT"

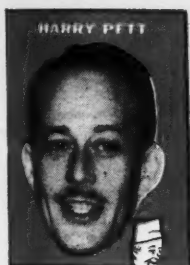
FEATURING

TIETOLIN THE PERFECT ALBUMIN BINDER

SEASOLIN NEW COLOR & FRESHNESS RETAINER

BOUILLON FRANKFURTER #150 NEW NATURAL SEASONING SENSATION

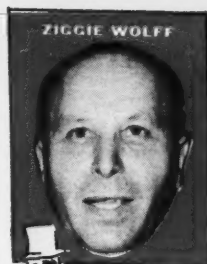
AM
HOTEL
PALMER HOUSE
CHICAGO
OCTOBER
3-7
BOOTHS
87-88



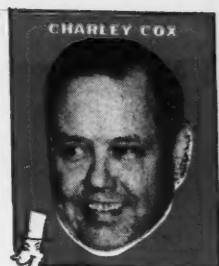
HARRY PETT



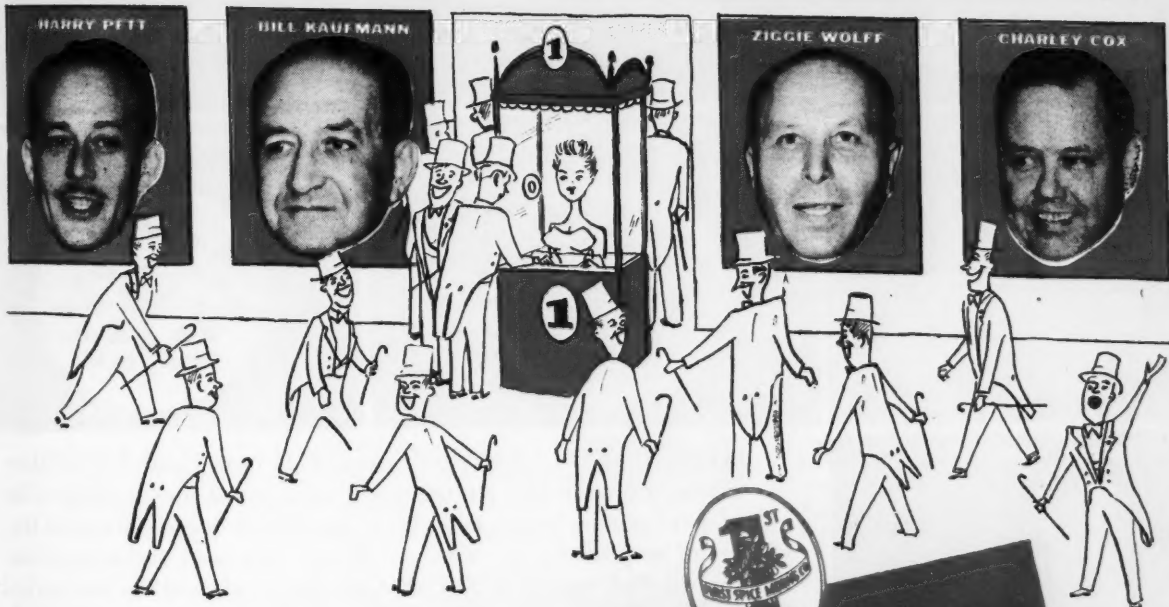
BILL KAUFMANN



ZIGGY WOLFF



CHARLEY COX



Special Added Attraction!
Open House at
Hospitality Headquarters
Room 892—Eighth Floor



In Canada: First Spice Mixing Co., Limited
1116 Bloor Street W., Toronto, Ont., Canada

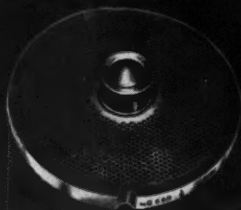
C-D Triumph Stainless Steel Plates
Guaranteed 5 Years.



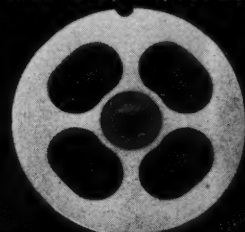
C-D Lock Spring
Bushing gives
2 plates in 1



C-D Superior Reversible or
Solid Hub Plates



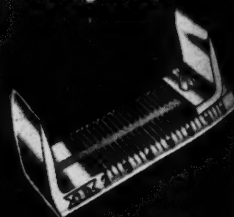
C-D Special Purpose Plates
with Kidney-Shaped Holes



C-D Special Purpose Plates
with Teardrop-Shaped Holes



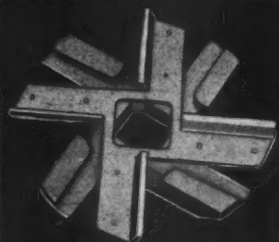
C-D Sausage
Linking Guide



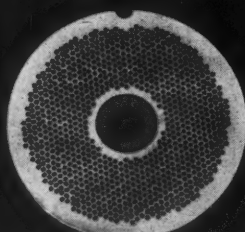
Specify SPECO

and own the **Finest**
MEAT GRINDER KNIVES & PLATES

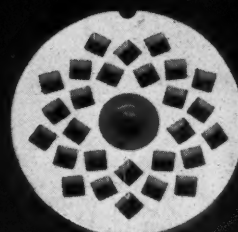
C-D Self-Sharpening Triumph Knives



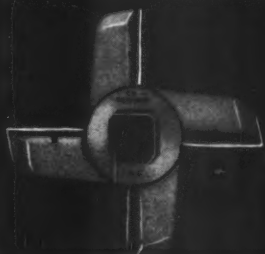
C-D Special "V" Hole Plates



C-D Square-Hole Plates (3/8" up)



C-D All-Purpose Superior Knives



C-D Economy Cutmore Knives



C-D 8-Arm Spider Knives



Look for this Seal on your Grinder Plate



Again, SPECO's "Old Timer" greets AMI from Booth 1, the Palmer House. Come in and see the world's finest and most complete line of meat grinder knives and plates. Learn how Speco's diamond testing of its products has won new friends and more enthusiastic customers. Pick up a SPECO Plate Ordering Guide and the new revised edition of "Sausage Grinding Pointers." Preserve this page. Let it remind you that today's finer meat products are the result of finer tools in the hands of skilled craftsmen. Specify SPECO and own the finest.

SPECO INC. . . . The Specialty Manufacturers . . . 3946 Willow Rd., Schiller Park,

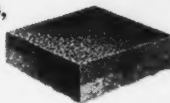
TOUGH FLOORS FOR TOUGH CONDITIONS



BLUE
TEMPER

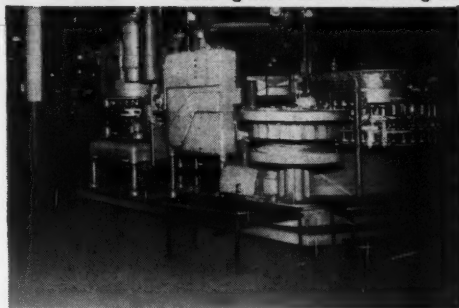
FEREM FLOORS

In your plant you can have dense, ductile heavy duty floors, showing no noticeable wear for long periods and involving practically no upkeep costs, even when subjected to abrasive traffic and shock. Such floors are constructed with Ferem, the "Blue Temper" component in the floor topping, replacing sand, stone and silica. Ferem is used in heavy duty floors, loading platforms, corridors and runways in newly constructed buildings, or when replacing worn or eroded floors. Ferem is resistant to the corrosive action of chemical solutions . . . and has proven satisfactory under the wet floor conditions of many industries.



Smith Dairy Products Co.

Bottling house of Miller Brewing Co.



USED BY

Breweries, Beverage Plants
Distilleries
Dairies
Packing Houses
Canning Plants

Chemical Plants
Industrial Plants
Municipal Plants
Paper Mills
Railroads

HORN

A. C. HORN COMPANY, Inc. est. 1897

Manufacturers of materials for building maintenance and construction
LONG ISLAND CITY 1, N. Y. • Los Angeles • San Francisco • Houston
Chicago • Toronto SUBSIDIARY OF SUN CHEMICAL CORP.

A. C. HORN COMPANY, INC.,
Long Island City 1, N. Y.

Please send me ☐ complete data on
FEREM FLOORS



☐ free copy of your
96-page Construction
Data Handbook



NP-2

NAME _____ TITLE _____

FIRM NAME _____

ADDRESS _____

CITY _____ STATE _____



47th

Annual Meeting

**AMERICAN
MEAT
INSTITUTE**



Dear Conventioneer:

Pure Carbonic Company extends a cordial invitation to you and your associates throughout the current American Meat Institute Meeting in Chicago.

Whether you'd like to talk business... or simply relax, be sure to pay us a call. You'll find us in the Palmer House!

Let's make the most of this annual opportunity to renew old acquaintances.

M. Milman
VICE PRESIDENT



PURE CARBONIC COMPANY

A DIVISION OF AIR REDUCTION COMPANY, INCORPORATED

General Offices: 60 East 42nd Street, New York 17, N. Y.

at the frontiers of progress you'll find





**Pick Pak . . . perfect display
for premium sliced bacon!**



**Wallet Pak . . . adds the "quality
look" to sausage specialties!**



**Look-Pak . . . best showcase
yet for link sausage products!**

No brand distortion!

Marathon meat packages



**Wonder White Lard Carton
. . . looks right, stays white!**

No wrinkled brand distortion on Marathon meat and lard packages. Labels print bright and clear, stand out bold and vivid. No guess-work, either, for the woman who shops. She sees your brand . . . sees your product . . . remembers your name when she comes back for more. All packages, made from Marathon Q-board, are pure white, with strength and rigidity that speeds machine or semi-automatic packaging. Get full details from your Marathon representative. Or write direct to Marathon Corporation, Menasha, Wisconsin. Visit with Marathon at AMI Booths 59-60-61, Palmer House, Chicago, October 3-7



YOU can profit by the nationwide, ready-made audience of *Ac'cent*® enthusiasts!



Ac'cent is pure monosodium glutamate . . . and it's known, used and praised by everyone important to your business.

Wholesalers are familiar with Ac'cent. Retailers sell Ac'cent in their stores. Housewives, from coast to coast, cook with Ac'cent. And these same housewives prefer and *go for* the hundreds of packages of food products whose labels include monosodium glutamate . . . *Ac'cent*.

When you "process" with Ac'cent, you're improving the flavor of your product and the status of your profits. Ac'cent does wonderful things to poultry, meats and vegetables . . . practically every food product with which salt is used. Ac'cent improves *natural* flavor during processing—when flavor is at its peak—and *holds* it. Yet Ac'cent adds no color, flavor or aroma of its own.

With Ac'cent (pure monosodium glutamate) on your label, you give your product a flavor-edge over competition . . . give it a chance to win new friends and influence new customers! They're a ready-made audience . . . and a perfect set-up for you!

Ac'cent®
PURE MONOSODIUM GLUTAMATE
...makes good food taste better!



AMINO PRODUCTS Division, International Minerals & Chemical Corp., 20 North Wacker Drive, Chicago 6, Illinois

*Now!
give your liver sausage
extra sales appeal with*

NEW! Multi-Color printed Milprint MIL-O-CASINGS!

Added color means added sales for liver sausage in the casing most dealers prefer — MILPRINT MIL-O-CASING! Your brand in clear, brilliant multi-color printing will make your product stand out in retail displays — invite customers to buy.

Consumers prefer liver sausage in MIL-O-CASINGS too because it tastes fresher... slices easier, cleaner!

And you know that MIL-O-CASINGS cost far less than animal casings... prevent shrinkage... eliminate slime and mold... come in correct lengths for your cooking tanks... stuff faster with less breakage.

Call your Milprint man for samples and full information.



Milprint Mil-O-Seal Casings...

Proved the best casings for cooked hams and luncheon loaves. Low in cost... with beautiful multi-color printing on all sides. Prevent shrinkage, slime, mold and discoloration. No soaking or heating before or after stuffing. Ask your Milprint man for a demonstration.

Reg. U.S. Pat. Off.

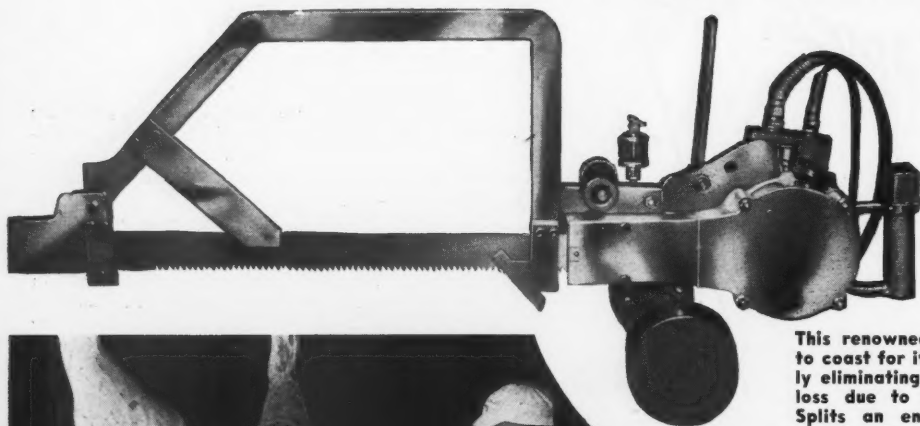
Printed Cellophane, Pliofilm, Polyethylene, Acetate, Glassine, Foils, Folding Cartons, Bags, Lithographic Displays, Printed Promotional Material.

Milprint INC
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LITHOGRAPHY & PRINTING

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SALES OFFICES IN ALL PRINCIPAL CITIES

B & D MACHINES mean High-Speed, Precision

Cutting . . . even to the inexperienced operator!



All B & D Machines are expertly designed for easy use.

Combination RUMPBONE SAW & CARCASS SPLITTER

This renowned saw is known from coast to coast for its proven ability in effectively eliminating the old problem of cleaver loss due to damaged ribs and chucks. Splits an entire carcass with amazing speed and accuracy.

The famous B & D line-up of dependable, packer-approved Machines includes:

CATTLE DEHORNING SAW

A Handy portable saw that permits frequent, speedy sterilization.

UTILITY SAW

Particularly recommended for precise cutting of veal carcasses.

PRIMAL CUT SAW

A mass-production tool for breaking down carcasses while on the rail or cutting table.

BEEF RIB BLOCKER

Saws rib bones in beef carcasses swiftly and accurately. Light weight, easy-to-use.

HAM MARKING SAW

Produces perfect cuts every time . . . no bone splinters . . . saves time.

HOG SPLITTER

Enables the operator to achieve a perfect cut in 8 to 10 seconds.

HOG BACKBONE MARKER

Equipped with 8-inch blade for marking hogs to secure perfectly split carcasses.

PORK SCRIBE SAW

Improves the sales appeal of pork and belly products.

BEEF SCRIBE SAW

Eliminates ragged edges, bone splinters and costly miscuts. Guarantees a perfect scribe every time.

BEEF BREASTBONE OPENER

Two models for your greater convenience . . . brings new speed and precision to the rail and the pritch plate.



The enthusiastic endorsement of B&D machines by leading packers everywhere attests to their real superiority. The wide-spread and ever-growing acceptance of B&D Machines spurs us on to even greater achievements aimed at increasing packer yields and processing meat faster, better and at lowered cost.

INVEST IN THE BEST  BUY B & D MACHINES

BEST & DONOVAN, 332 S. MICHIGAN AVE., CHICAGO 4, ILL.

CHICAGO

PALMER HOUSE

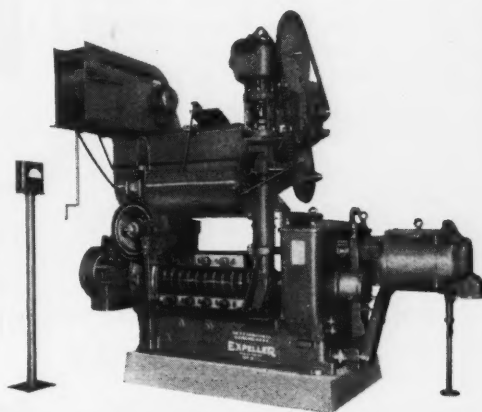
AMI CONVENTION

**follow the sign to
EXPELLER BOOTH #40
at the AMI CONVENTION**

A major problem in every meat packing and rendering plant today is the inedible department. For a real discussion of this problem follow the sign to V. D. Anderson Company's Booth #40. As the leading manufacturer of equipment for processing cracklings, Anderson has hundreds of recent experiences throughout industry. We know what can and has been done to help lighten the burden of a costly rendering plant. Stop in at Anderson Booth #40. Learn how plants are improving their overall operations by lowering rendering department costs with an Expeller. We'll be looking for you in Chicago!

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ANDERSON DUO CRACKLING EXPELLER*

**Only ANDERSON
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In **ONE** simple operation,

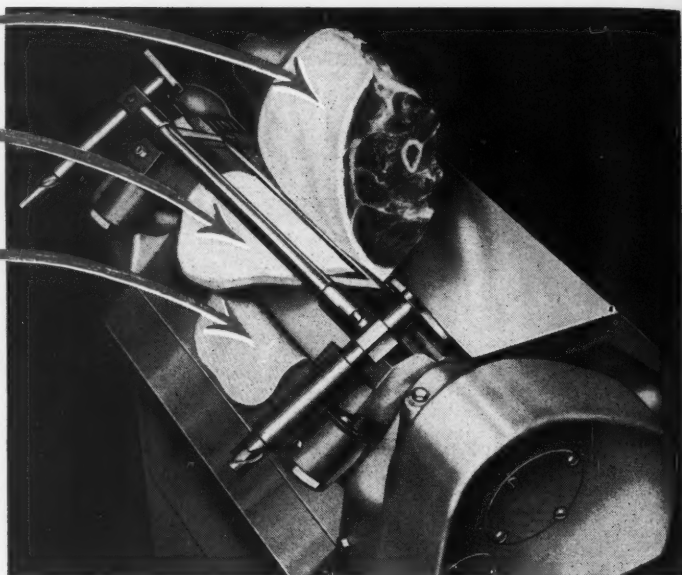
the **NEW**

TOWNSEND HAM FATTER

attached to a Townsend Pork-Cut Skinner, gives:

1. A smooth attractive ham with a uniform layer of fat.
2. A piece of fat for prime steam lard.
3. Perfectly-fleshed skin . . . for gelatin.

The Townsend Model 35 Pork-Cut Skinner with the Townsend Ham Fatter, pictured at right, is a worthy companion to the Townsend Model 52 Bacon Skinner and the Townsend Model 66 Membrane Removal Machine.



Increase Yield! Save Labor! Combine Operations!

The Townsend Ham Fatter leaves *more* of the allowable amount of fat on the ham. Result: greater yield of precious ham — as much as 2 percent increase.

Easy to Operate No Special Skill Required

When teamed with the Townsend Model 35 Pork-Cut Skinner, the operator merely feeds the ham into the machine which skins and fleshes, and removes the excess fat in one quick operation. Simple adjustment of Fatter determines and controls amount of fat left on ham. No scored hams or black-eyes. Write for complete details.

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Read 'em-- and Reap!

The names on these FLEX-VAC packages are like the "Blue-book" of the nation's packers! Follow their lead—pack in Flex-Vac, the transparent flexible vacuum pack that is revolutionizing the merchandising of sliced luncheon meats, smoked meats, and a score of other foods. Swing to Flex-Vac and *you'll* reap profits, too!

Write for Brochure
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BOOTHS 30-31

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She's a once-a-week shopper.



Will she purchase your canned meat products?

The housewife likes the *convenience* of buying canned meat in its many varieties for planning her weekly menus. She wants to economize by getting just the right quantities to serve her family—meats she can keep handy for every occasion.

That's why she is buying more and more canned meats.

Are you getting your share of the increasing profits that canned meats return every year?

To help you turn your problems to profits, Canco's superior services are at your call. Canco's Research Laboratories, Testing Kitchens, Service Engineers, and many other highly trained specialists are always available to help

you on any problem you may have concerning the production of canned meats.

For bigger profits and better business, it will pay you to call Canco . . . *today!*





easy, economical way to make
good lard stay good longer...

FEARN'S ANTIOXIDANT

your sure guard against rancidity

... complete and ready to use

... easily and completely soluble in fats

Put extra-long keeping quality into your lard, edible fats and fatty products with easy-to-use, economical Fearn's Antioxidant. A single ounce protects 100 pounds of fat at a cost of *only 1/8 of a cent per pound*... seals in the original goodness... keeps lard fresh, usable, salable for a long, long time. And this protection against rancidity "carries over" into the end product in which your fat is used. Fearn's Antioxidant is simple to use... it is stable, easily soluble, complete in liquid form ready to use... requires only simple mixing into melted fats. Fearn's Antioxidant is sensibly priced, easily used, dependable. Let the Fearn man make a test run with you.

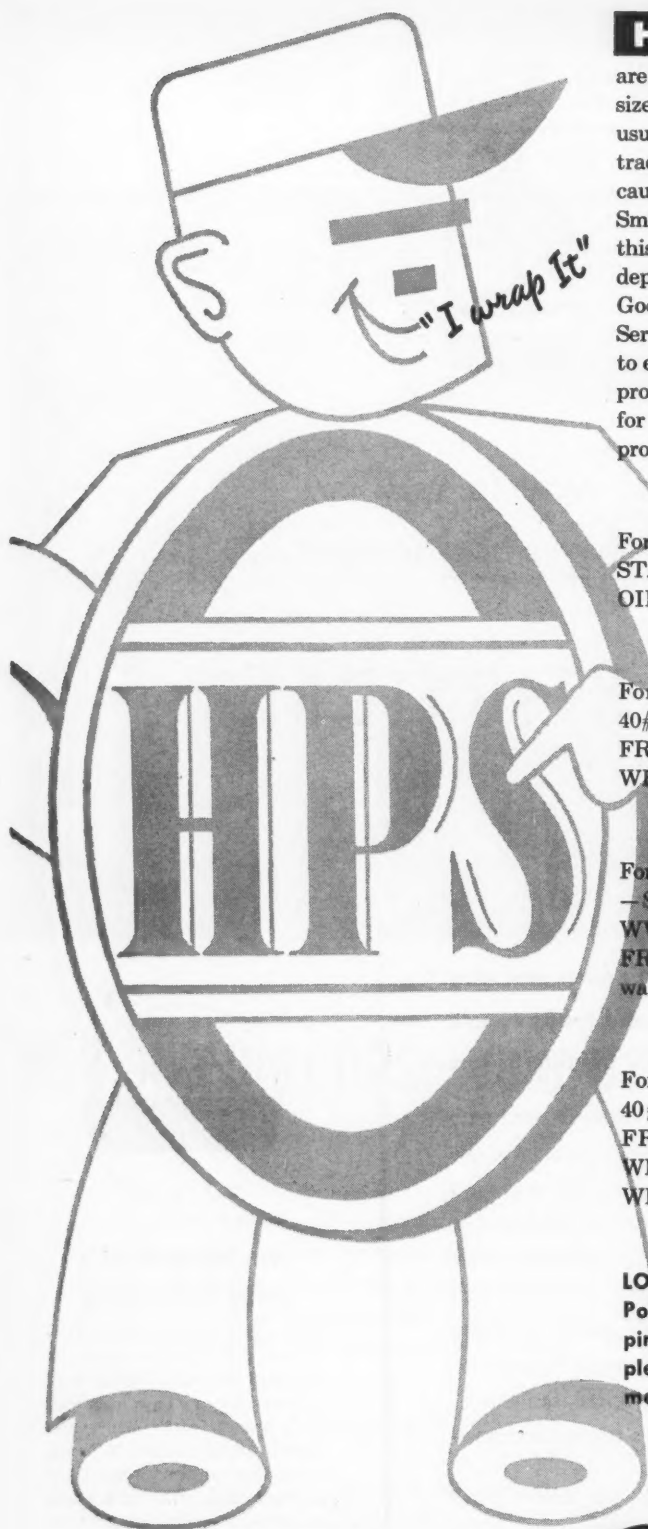
FEARN
flavors you can trust



**Every Shipment to You is
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You can depend on Fearn's Antioxidant, just as you can depend on all Fearn products. Before your order is shipped it must meet with every one of Fearn's many strict quality requirements. A coded Fearn Quality Control certificate is placed on its container as a sure guarantee of quality. Fearn's Antioxidant meets all requirements for use in Federally Inspected Establishments.

QUALITY CONTROL CERTIFIED BY *FEARN FOODS INC.* FRANKLIN PARK, ILLINOIS



HPS PACKERS PAPERS

are manufactured and processed in many grades, weights, sizes; in roll or sheet form, in any quantity for all the usual and unusual applications in the meat packing trade. HPS papers meet the requirements of packers because of 45 years continuous cooperation between the Smith organization and the meat industry. Because of this specialized skill and long experience, HPS is a dependable source for packers who demand Uniformly Good Quality, Uniformly High Value, Uniformly Steady Service. Use HPS Research, Knowledge, and Facilities to establish and maintain the highest standards in meat protection for transit or storage. Keep this chart handy for ordering; and for specific information on meat wrap problems write us, without obligation.

FRESH PORK

For Loins—Bellies—Shoulders use 40# Tan or 40# White STA-TUF WW, PACKERS OILED WHITE, or 37# OILED STA-TUF.

PORK FOR FREEZERS

For Bellies—Hams—Shoulders—Canadian Backs use 40# TAN or 40# WHITE STA-TUF WW, STANDARD FREEZERWRAP, or Cream MASTER FREEZERWRAP.

BEEF • LAMB • VEAL

For Hind Quarters—Fore Quarters—Government Beef—Steaks—etc. use 40# Tan or 40# White, STA-TUF WW, Standard FREEZERWRAP, Cream MASTER FREEZERWRAP, 37# Oiled STA-TUF or KNOS-waxed one side kraft.

LINERS • DIVIDERS

For Box, Barrel, and Carton Liners and Dividers use 40# Tan or 40# White STA-TUF WW, STANDARD FREEZERWRAP, Cream MASTER FREEZERWRAP MTS-WHITE WAXED, PACKERS OILED WHITE, 37# Oiled STA-TUF, BARREL TOPS.

LOXOL is a new HPS paper, coated with crackproof Polyethylene Plastic, with many advantages for wrapping and storing at low temperatures. Write for complete details on LOXOL and other new HPS developments in efficiency papers for packers.

We'll be Expecting You

Rooms 879-880 • AMI • Palmer House

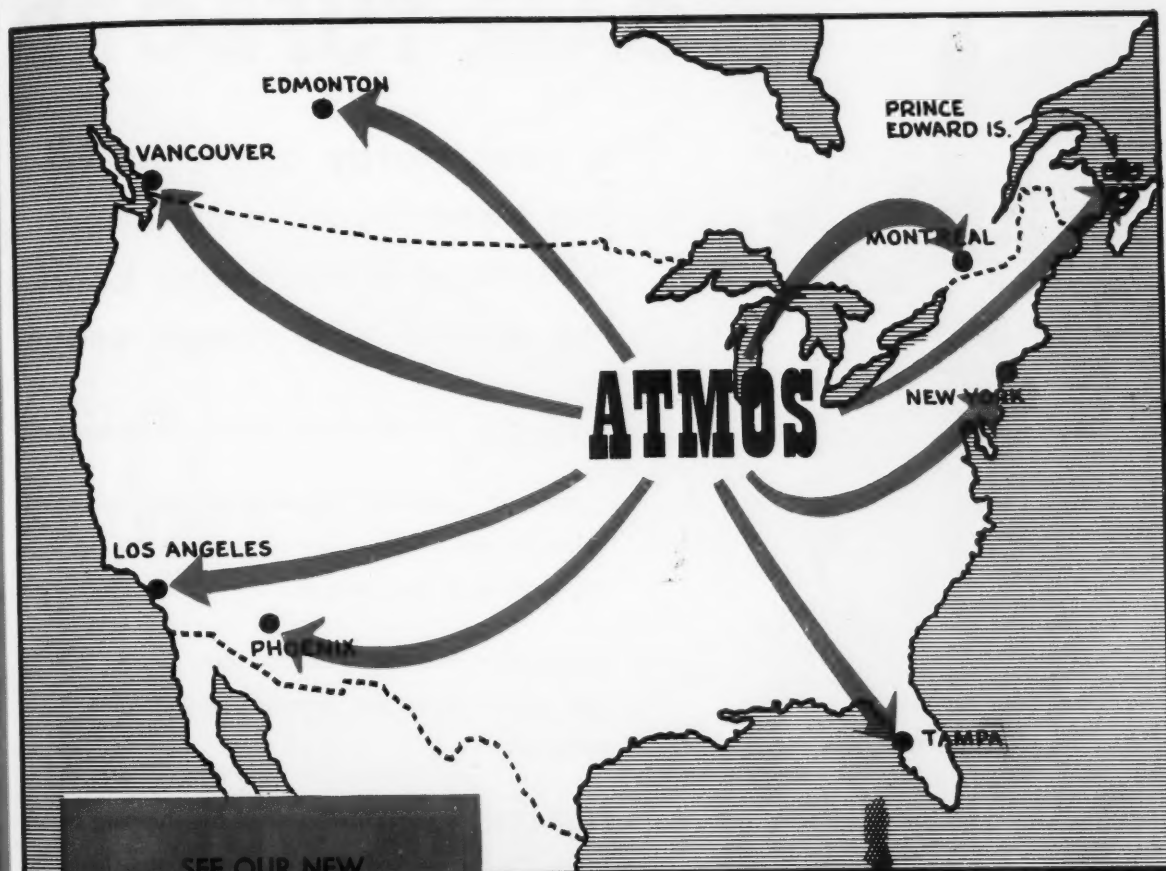


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FAMOUS MANUFACTURERS ARE NOW USING CARTONS MADE OF GAIR TUFBORD



a new, sturdy and rigid folding paperboard developed to withstand tremendous knocking about and rough usage.

TUFBORD is used by meat packers for these reasons:

TUFBORD provides opportunities for reduction in thickness and weight without impairment in the carrying qualities of the package.

TUFBORD sustains Mullen, tear, tensile strength and rigidity tests far beyond usual folding carton standards.

TUFBORD is particularly suited for shipping smoked hams, bacon, smoked tongues, pork butts, loins, and many prepackaged and canned meats.

TUFBORD is everything the name implies, yet it is light in weight . . . and effects worthwhile economies.
Write for samples and prices.



GAIR

PAPERBOARD
FOLDING CARTONS
SHIPPING CONTAINERS

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what's
YOUR
pest problem...

mites?
skippers?
cockroaches?
rodents?



there's *ONE* powerful answer...



DOW METHYL BROMIDE

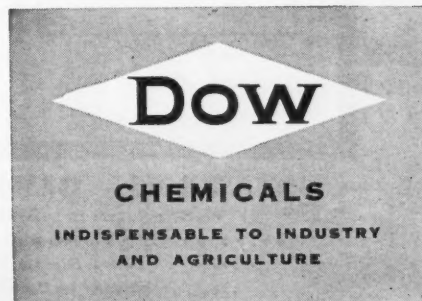
A major infestation problem in meat packing plants and meat storage warehouses was recently solved when the Bureau of Animal Industry, Meat Inspection Division gave its approval to the use of Dow Methyl Bromide in the meat industry.

In the hands of a competent fumigator, this outstanding fumigant is *thorough*, since it kills a wide variety of pests. It vents rapidly and does not affect the taste or odor of meats fumigated.

Write our Fumigant Department for complete information and for the name of a dependable pest control operator in your locality, specializing in food plant fumigations with Dow Methyl Bromide.

THE DOW CHEMICAL COMPANY • MIDLAND, MICHIGAN

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Special attention to
individual designs
printed in color.

*Give sales
a lift!*

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visit our Suite 828-829
at the Palmer House.



SYLVANIA DIVISION AMERICAN VISCOSE CORPORATION
Manufacturers of cellophane and other cellulose products since 1929

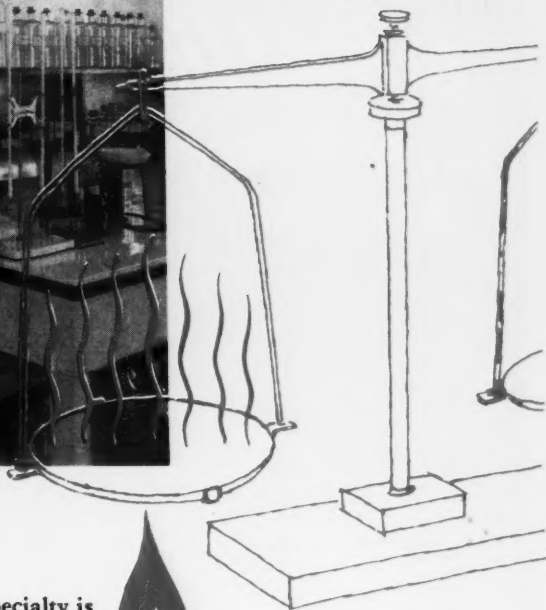
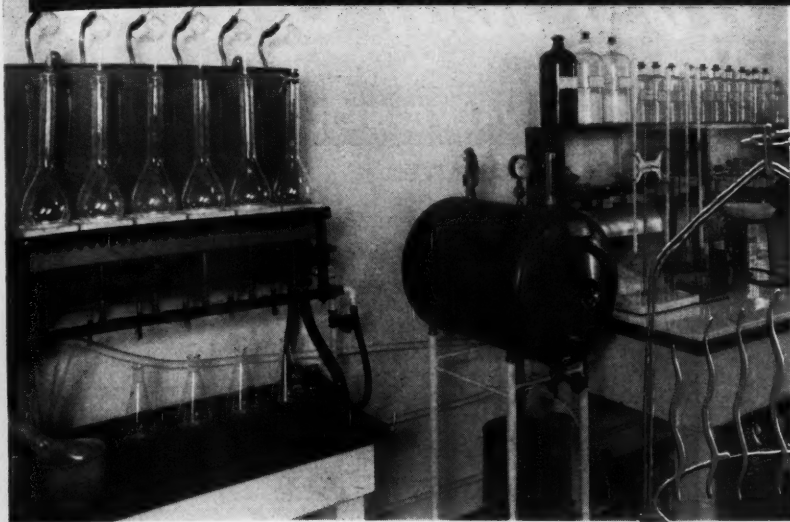
Plant: Fredericksburg, Virginia ★ General Sales Office: 1617 Pennsylvania Blvd., Philadelphia, Pa.

Casings Division: 111 North Canal Street, Chicago 6, Illinois

Distributor for Canada: Victoria Paper & Twine Co., Ltd., Toronto



HOW MANY OUNCES IN "A LITTLE MORE HEAT"?



The seasoning formula for that new meat specialty is "almost right". But the maker believes it should impart "a little more heat" . . . without upsetting the delicate flavor balance of other ingredients. So he submits his problem to Mayer's laboratory . . . and soon receives a carefully calculated, confidential reply.

Our customers are constantly funnelling problems like this into our laboratory . . . problems involving seasoning or curing formulas or problems involving troublesome processing difficulties. They have learned to count on us for laboratory facts to support the sausage maker's art.

More than 15 years ago, Mayer's biochemical laboratory was established . . . primarily to safeguard the quality and uniformity of Mayer's Seasonings and Cures. But the services of our laboratory are and always have been available to H. J. Mayer customers. And what is even more important . . . our organization has the practical, down-to-earth experience needed to translate laboratory findings into successful operating procedure.

Here is a "plus value" . . . one more reason why the H. J. Mayer organization is thought of by leading makers of meat specialties as part of their own "team".

"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.

Inquire about **NEVERFAIL**, the Pre-Seasoning Cure
for hams, bacon, sausage meat and meat loaves.

H. J. MAYER & SONS CO., INC.

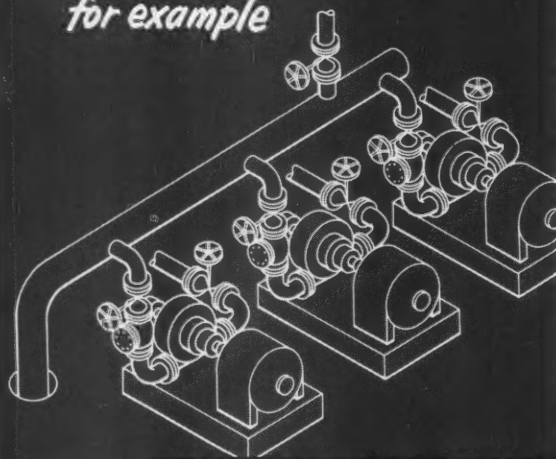
6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS
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MAYER'S
Ready-Mixed
SEASONINGS
and CURES

IN CANADA: H. J. MAYER & SONS CO. (CANADA) LIMITED, WINDSOR, ONTARIO

Can You Trust Your Checks to Hold Like This?

...on Water Pumps,
for example



THE INSTALLATION

Crane Iron Body Swing Check Valves in 8-inch vertical lines on discharge side of water pumps supplying a large eastern paper mill.

THE HISTORY

The mill depends on these pumps for all water. Loss of head at the pumps would create a serious problem. The mill could take no such risks. Regularly, the check valves on pumps were replaced, but only to be found leaking between pumping cycles, a few months later.

It's now more than a year since the change-over was made to Crane Check Valves. There's been no loss of water, no maintenance or replacement of any checks on the pumps. That was proof enough for the mill, that Crane Quality means better valves—greater dependability and bigger value. As a result, 3 more of these checks were installed on a separate battery of suction pumps.

VALVE SERVICE RATINGS

SUITABILITY:

Working smoothly—no complaints

FEATURES:

O.K. for either horizontal or upward flow

MAINTENANCE COST:

None—no maintenance needed to date

SERVICE LIFE:

Now better than other checks used

OPERATING RESULTS:

No water or head loss

PRICE:

In line with other makes

AVAILABILITY:

Stock item—Crane product

THE VALVE

Crane No. 373, 125-Pound Iron Body Swing Check Valves, brass trimmed. The long life and high seating efficiency of these checks, in 2 to 8-in. sizes, is in large part due to the Crane patented flexible disc-hinge design. Double spring mounting eliminates lost motion between parts, yet permits true, full contact of disc and seat at every closure. Also serves to absorb the shock of seating under back-flow pressure. See your Crane Catalog or Crane Representative for full details.



The Complete Crane Line Meets All Valve Needs. That's Why

More Crane Valves Are Used Than Any Other Make!

CRANE VALVES

CRANE CO., General Offices: 836 S. Michigan Ave., Chicago 5, Illinois
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3

Your "Red Letter" Days in October!

6

4

5

7

The Place: SUITE 884-886, Palmer House!

AMI

Once again we will be on hand to welcome you to another AMI get-together. Throughout the year "The Casing House" serves packers and sausage makers all over the world with high quality natural casings that help to sell the fine products they contain . . . during the AMI Convention we are "at your service" to help you enjoy your Chicago visit.

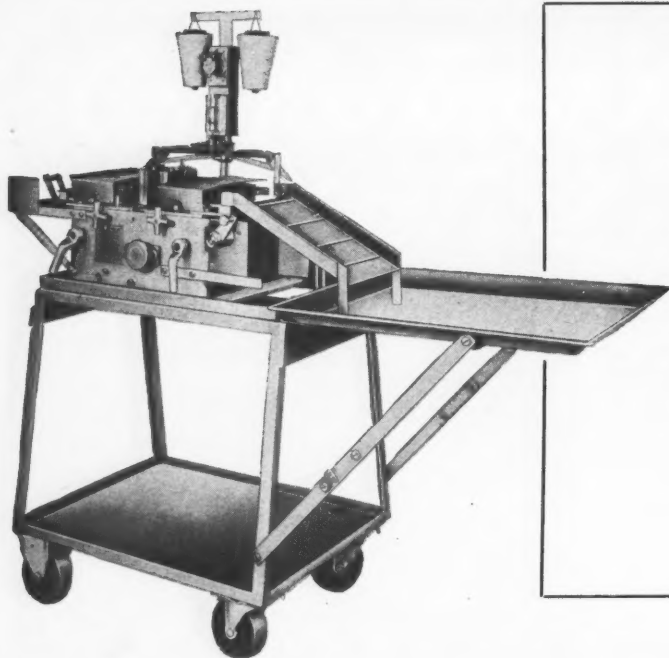
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71

YEARS WITH

**THE
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Casings***BERTH. LEVI & CO. INC.**

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For Easy Cleaning and Lubrication
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Ideal For Permanent Location
68" Long, 33" High, 24" Wide

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Adjustable "All-Purpose" Automatic **TY SAUSAGE LINKER** for artificial, sheep and hog casings

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- ✓ **CHANGE DIAMETERS IN 2 SECONDS**
- ✓ **CHANGE TO "COCKTAILS" IN 5 MINUTES**

Any length, 3 1/2" to 6 1/2" 114 LPM*
Any length, 1 1/2" to 2" 114 LPM
Any length, 7" to 13" 57 LPM

Any diameter up to 35 mm.
Diameters up to 18/20 mm. can be double-tied

WEIGHT: 210 lbs. WIDTH: 20"
LENGTH: 36" HEIGHT: 31"

*Links Per Minute

Over 2800 Ty Linkers in Use

- Portable
- Man Hour and Space Saving
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- **UNIFORMITY OF SIZE**
- Automatic Feeding
- Just Connect With Light Socket
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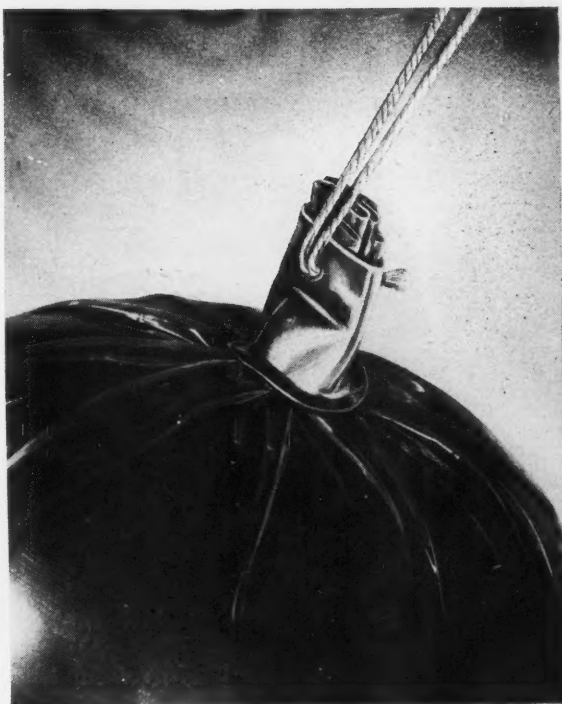
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SAVE MATERIAL and LABOR COSTS

with
Fas-Tie

**the ideal sausage
fastener for packers
and processors**



Fas-Tie cuts casing costs 10 to 20%.



Saves string and stockinettes.



Fas-Tie is reducing material and labor costs for sausage packers from coast to coast. This light, strong aluminum fastener actually cuts casing costs 10 to 20%!... by making a short end closure. Increases production... Fas-Tie operator fastens 400 casings an hour. Saves string and stockinettes.

The inexpensive Fas-Tie machine pleats the casing... crimps the pleated end with the Fas-Tie fastener.

Learn how a Fas-Tie installation can benefit you... send for free brochure today.

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GEBHARDTS

CONTROLLED REFRIGERATING SYSTEMS...



... you know they
were made especially for the
MEAT INDUSTRY.

DOES YOUR SAUSAGE KEEP CUSTOMER EYE-APPEAL?

Keep your sausage and specialty products at their sales-inviting best the GEBHARDT way! The famous GEBHARDT System of Refrigeration removes bacteria, odors and mold spores by thorough washing of all the air. GEBHARDTS provide uniform, controlled low temperatures... keep walls and ceilings free from condensation and drip... sales-condition all your products by giving them the lasting "fresh" look! Get all the facts about GEBHARDTS today!

GEBHARDTS ARE FABRICATED OF HIGH-LUSTRE STAINLESS STEEL FOR SANITATION!

Sales and Service in all principal cities.



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Good Taste

the Magnet to Greater Repeat Sales

STANGE

CREAM OF SPICE

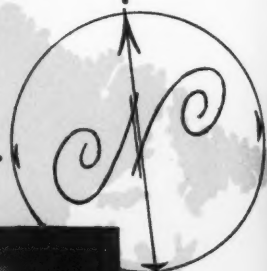
SEASONINGS



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BURLINGTON, LIMITED
ONTARIO

WM. J. STANGE CO.
CHICAGO 12, ILL.
OAKLAND 21, CALIF.

STANGE SEASONINGS COME TO CANADA



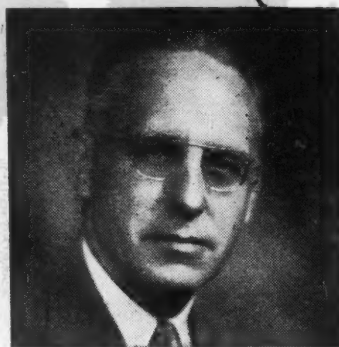
We are proud to Announce
**STANGE-PEMBERTON,
LIMITED**

Manufacturing Plant and Office at
NEW TORONTO, CANADA

*A New Canadian Company
to Serve*

*Canadian Food Processors
with Stange Products
Famous Since 1904*

**FOOD SEASONINGS
CERTIFIED FOOD COLORS
ANTIOXIDANTS**



FRANK E. PEMBERTON,
Vice-President and Managing Director
of Stange-Pemberton, Limited,
with offices at New Toronto.

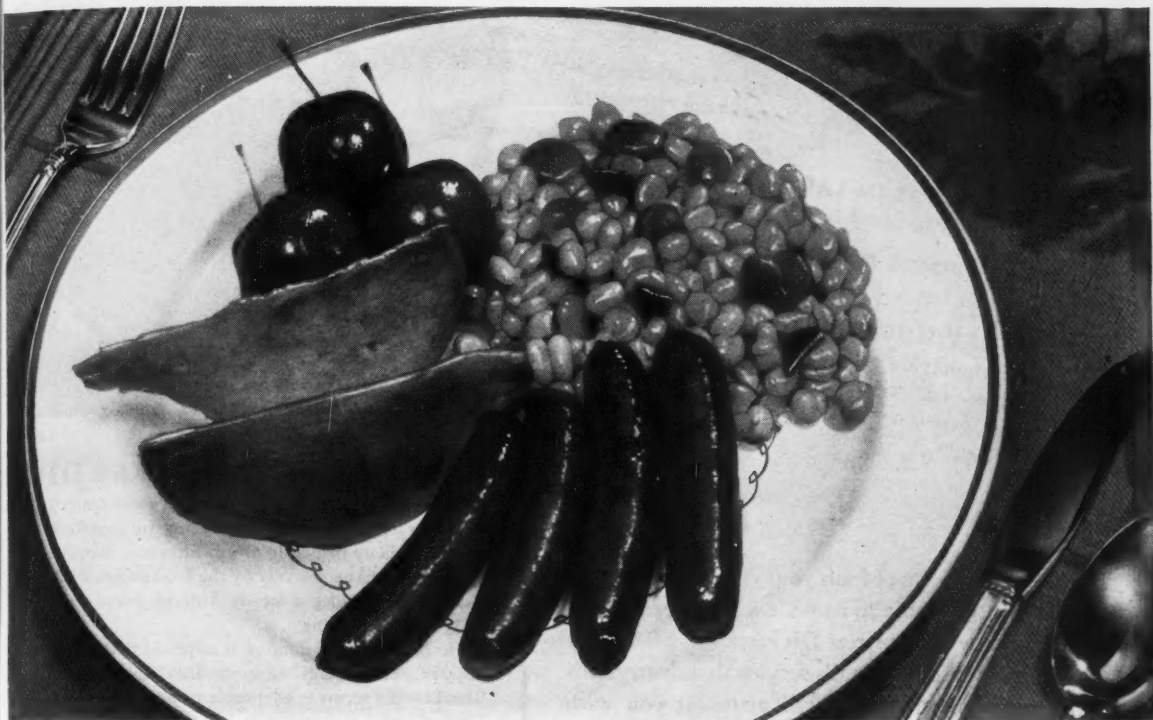


WM. B. DURLING,
President, Stange-Pemberton, Limited,
newly formed Canadian Company,
also President of Wm. J. Stange Co.

Since 1904 Silent Partners in Famous Foods

Flavor

FLAVOR APPEAL IS SEALED-IN
IN WILSON'S NATURAL CASINGS



Wilson's Natural Casings keep *all* the good flavor of your pork sausage intact. Taste-appeal is *tops* with Wilson's Natural Casings! Increase sausage profits by calling your Wilson man today.

IN EVERY WAY SAUSAGE IS BEST IN

Wilson's Natural Casings



General Offices, Chicago 9, Illinois

Make These **4-WAY SALT SAVINGS**

yours with the help of International Salt Company's Industrial Engineers

- 1. SAVINGS ON STORAGE** by engineering the most efficient and compact salt storage system to fit your situation.
- 2. SAVINGS IN LABOR** by reducing effort and supervision involved in salt or brine handling.
- 3. SAVINGS ON WASTE** through accurate salt measurement and ending of spillage and spoilage.
- 4. SAVINGS IN USE.** Research and field work with hundreds of industries in many fields equip International to show you how best to use salt in product processing—and for product improvement, too.



No matter what type of salt your company uses, you will find it profitable to consult with International Salt Company's Industrial Division.

As part of International's service to industry, this experienced organization will acquaint you with latest advances in salt use in your field. And can advise you on all aspects of salt storage and handling, brine making, and salt and brine uses.

Here you'll find four ways to save money—and very probably, *important* money.

Qualified on all Counts

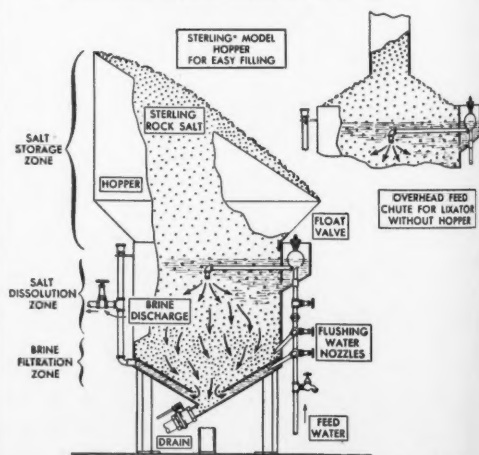
International Salt Company's Industrial Division is endowed with the experience of one of America's largest salt producers. This company produces all types of salt and operates from strategically located mines and refineries.

As supplier to all industry, it is constantly in touch with salt developments in all fields. Many such developments, in fact, have been pioneered by International Salt Company.

LIXATOR*—A NOTABLE EXAMPLE

The Lixator is one of International's outstanding advances in salt technology. Utilizing Sterling Rock Salt, the Lixate principle of self-filtration, invented and developed exclusively by the International Salt Company, provides a steady flow of pure, clean, fully saturated brine.

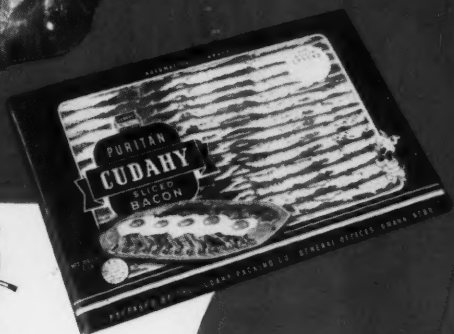
No handling or attention is required beyond the hopper-loading stage—gravity does all the work. The Lixate Process is adaptable to almost numberless industrial requirements, large or small.



* Reg. U. S. Pat. Off.

INTERNATIONAL SALT COMPANY, INC., Scranton, Pa.

SALES OFFICES: Atlanta, Ga. • New Orleans, La. • Boston, Mass. • St. Louis, Mo. • Newark, N. J. • Buffalo, N. Y. • New York, N. Y. • Cincinnati, O. • Philadelphia, Pa. • Pittsburgh, Pa. • Richmond, Va.
ENGINEERING OFFICES: Atlanta, Ga. • Chicago, Ill. • Buffalo, N. Y.



Seven Sales-Winners from Shellmar

These seven meat packages have a lot in common. First of all, they're real salesmakers . . . created by Shellmar, originator of visual packaging for meats. Secondly, their smart design and sparkling printing boost self-service sales . . . firmly establish brand identity even under the severest competition.

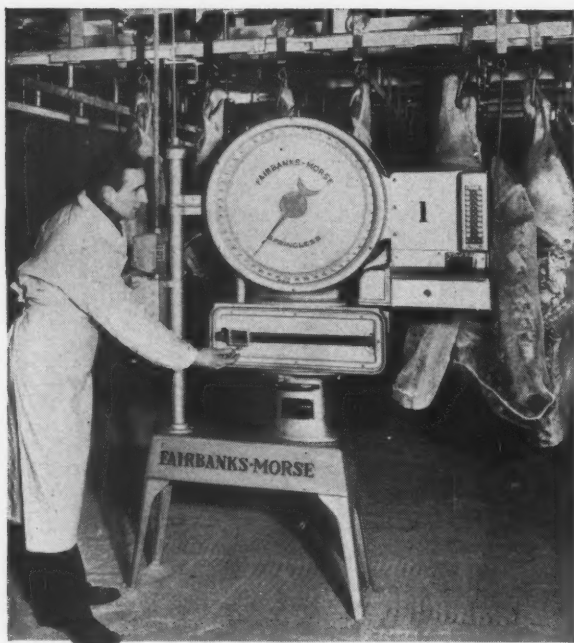
Look to Shellmar for Successful Package Creations . . . in Cellophane, Pliofilm, Lumarith, or Shellene . . . designed for machine or hand-pack operations.

Get the full story from your Shellmar Packaging Counselor.

Shellmar Products Corporation • Mt. Vernon, Ohio

Plants: Mt. Vernon and Zanesville, Ohio • South Gate, California
Columbus, Ga. • Mexico City • Medellin, Colombia • Sao Paulo, Brazil





PRINTOMATIC

The Profit Weigh!

There's no chance for profit-wasting human errors when you weigh the Fairbanks-Morse Printomatic way! Just load the scale . . . press a button . . . and correct weights are automatically printed on a tape or ticket.

With Fairbanks-Morse Printomatic Weighers, you not only get correct automatic weighing, you also simplify record keeping, increase efficiency, and speed weighing operations. It's the profit way to weigh!

Fairbanks-Morse Printomatic Weighers can be adapted to virtually every phase of packing plant operations. They can be used in conjunction with platform scales, overhead track scales, bench scales and portable dial scales. Your Fairbanks-Morse Weighing Expert will be happy to show you how Printomatic Weighers can simplify and speed your operations. Or, if you prefer, write Fairbanks, Morse & Co., 600 S. Michigan Ave., Chicago 5, Ill.



FAIRBANKS-MORSE,
a name worth remembering

SCALES • PUMPS • ELECTRIC MOTORS • GENERATORS • MAGNETOS
LIGHT PLANTS • DIESEL, DUAL FUEL AND GASOLINE ENGINES

In good hands



Valuable cargo?

You bet it is.

And that's why you can be certain it's in good hands when you route it Spector. Here's why:

ULTRA MODERN REEFER FLEET
for all types of perishable cargo. Most with Hunter temperature control units.

SPECIAL PERSONNEL
assigned to perishable loads, both at the terminal and en route.

PERIODIC ROAD CHECKS.
Fast Relay System gets your load there faster. "En Route" cargo checks at every Relay station.

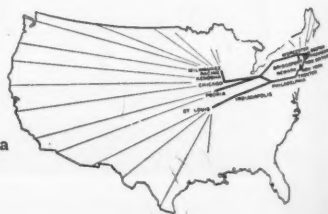
EXPERIENCE RECORD
of nearly 20 years includes hauling assignments for leading packers throughout the nation.

Write or phone for Points of Service Today
the wise selector routes it

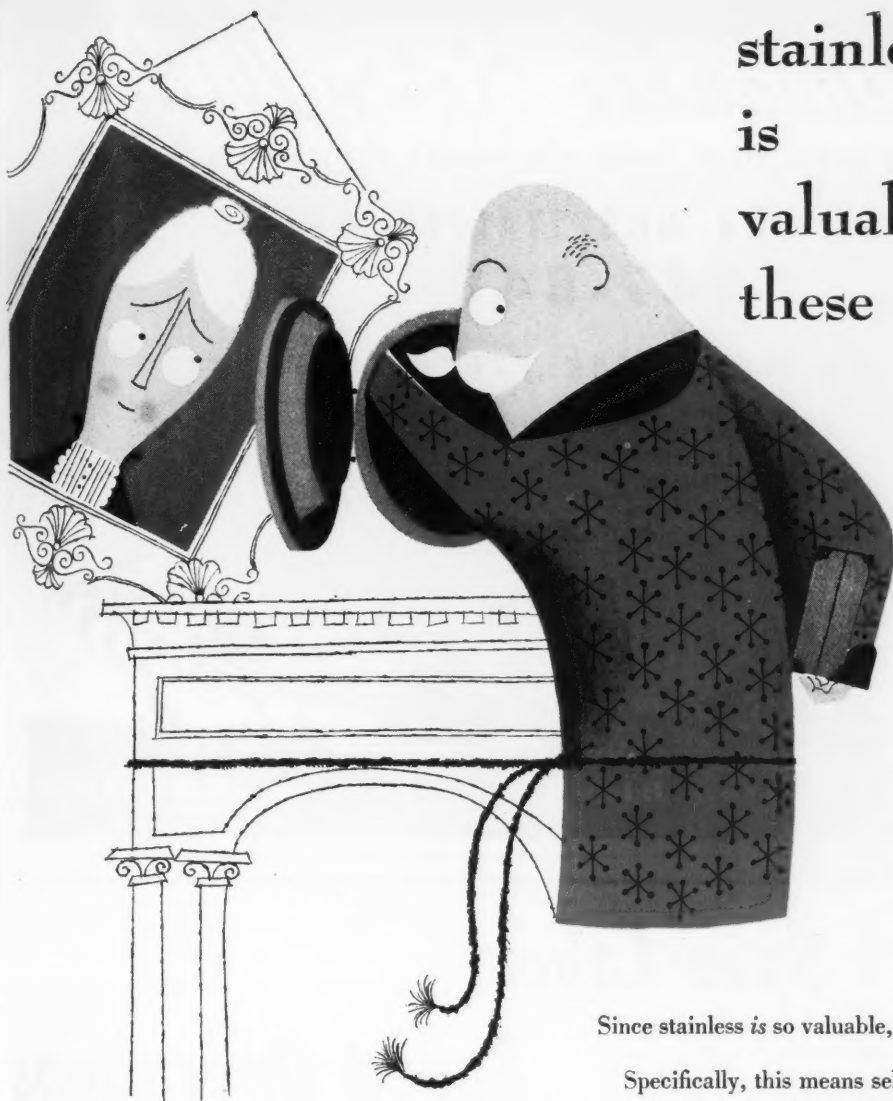
SPECTOR

HOME OFFICE: 3100 SOUTH WOLCOTT
CHICAGO 8

terminals in
boston
bridgeport
chicago
indianapolis
milwaukee
newark
new britain
new york
peoria
philadelphia
providence
racine-kenosha
st. louis
trenton
worchester



stainless
is
valuable
these days



Since stainless *is* so valuable, plan to make it go further.

Specifically, this means selecting a grade or finish of stainless that, besides doing the job adequately, will be in less demand than one you have been figuring on.

Here is where Crucible can help you out. The matchless experience of our metallurgists and stainless fabricating specialists can help you get the most out of your share of stainless.

Call upon us to help you.

CRUCIBLE

first name in special purpose steels

52 years of *Fine* steelmaking

STAINLESS STEEL

CRUCIBLE STEEL COMPANY OF AMERICA, GENERAL SALES OFFICES, OLIVER BUILDING, PITTSBURGH, PA.
RESISTAL STAINLESS • REX HIGH SPEED • TOOL • ALLOY • MACHINERY • SPECIAL PURPOSE STEELS

Milwaukee Spice Mills

1820 SOUTH FIRST STREET • MILWAUKEE 4, WISCONSIN

VISIT OUR HOSPITALITY ROOMS

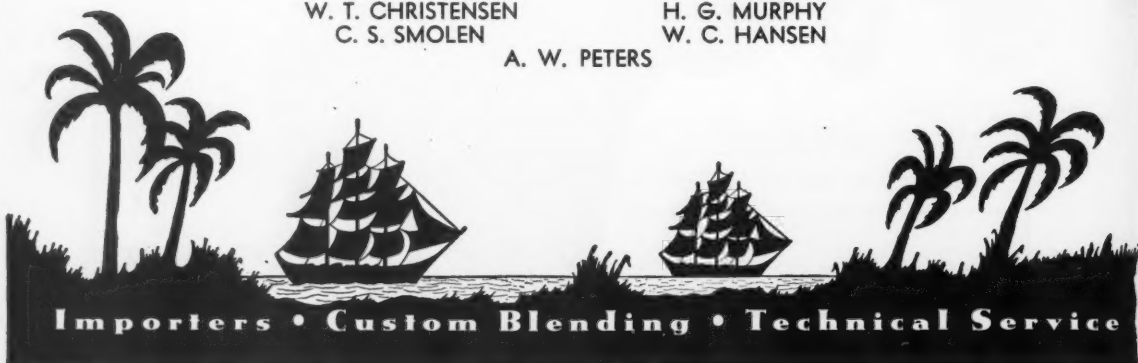
847-848

So we may thank you personally

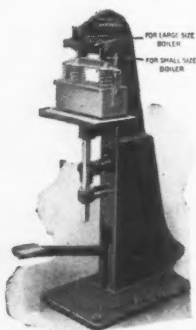
J. D. FORAN
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WASHER



FOOT PRESS

Save Labor

Speed Operations

The Adelmann Washer is a practical labor-saving machine. It reduces the former arduous task of cleaning Ham Boilers, Meat Loaf Pans, or Loaf Containers, to a matter of simple routine.

Excessive pressure increases shrinkage. Proper pressure every time—just the right amount—is accomplished with the Adelmann Foot Press. Speeds closing and opening operations on your Ham Boilers. Of simple but durable construction, easily operated, and made to stand hard usage.

Write for free booklet "The Modern Method". Illustrated in color, it contains many valuable hints. Shows complete line of Adelmann Ham Boilers and equipment. Over 100 sizes in 10 different shapes. All in Cast Aluminum, some in Stainless Steel.

HAM BOILER CORPORATION

Office and Factory, PORT CHESTER, N. Y.

Flex-O-Matic MEAT PROCESSING OVENS



The finest units available for uniformly perfect results with less bake out loss, lower operating cost, through USP positive time and temperature control.

Now you can bake or cook loaf goods, hams, poultry, vegetables, meat, canned meats or pantry specialties . . . all done to uniform perfection with FLEX-O-MATIC time and temperature controls.

To save production time and help keep your plant on schedule FLEX-O-MATIC ovens change temperature at the exceptionally fast rate of 4 to 5 degrees per minute. Safety stabilized trays assure constantly level baking surface. Corrugated steel baffles provide 72% more radiation surface, and aluminized steel interior panels reflect heat more efficiently to reduce operating costs. Thick layers of Fiberglas between aluminized steel skins of all panels minimize heat and steam loss.

Noiseless enclosed drive mechanism revolves formed steel reel in super-smooth jar-free action for perfect uniformity. When doors are opened, automatic "Cold-Front" vent carries off all escaping heat and steam. Streamlined design and gleaming enamel-stainless steel finish make FLEX-O-MATIC look as good as it is . . . the perfect answer to your production problems.

FLEX-O-MATIC Ovens are pre-engineered to fit plant layout and are available in 17 sizes, 8 to 70 bun pan capacity. See your Union Steel distributor or write direct.

**Bake it . . . process it . . .
handle it . . . with USP equipment**



**UNION STEEL
PRODUCTS CO.**
ALBION, MICHIGAN

ALL CONTROLS ON ONE PANEL

. . . this feature typifies the streamlined efficiency of FLEX-O-MATIC Meat Processing Ovens. Shelf indicator, steam valve, thermostat, clock timer, switch panel, overload switch and damper control . . . all centralized on one panel for complete visibility and time-saving ease of operation.



Check these "most wanted" FLEX-O-MATIC features

- Compact, streamlined design cuts installation costs . . . fits any plant layout.
- Safety stabilized trays assure level baking surface.
- Automatic "Cold-Front" vent carries off all heat and steam when doors are opened.
- Corrugated steel baffles provide 72% more radiation surface.
- Available as direct or indirect gas-fired or indirect oil-fired unit.
- Light-weight formed steel reel gives super-smooth, jar-free action; absorbs less heat.
- Enclosed, noiseless drive mechanism.
- Aluminized steel interior panels reflect heat more efficiently.
- Thick layer of Fiberglas between aluminized steel skins of all panels steps-up oven efficiency . . . lowers fuel cost . . . minimizes heat and steam loss.



here's why it pays to specify

KOLD-HOLD

TRUCK REFRIGERATION

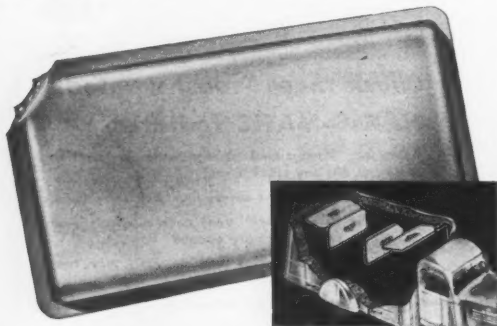
It pays to specify KOLD-HOLD truck refrigeration because you save money when you do. You save, first, because Kold-Hold Refrigeration costs less to use.

Kold-Hold "Hold-Over" Plates maintain predetermined temperatures throughout the longest day's hauls for as little as 10 cents . . . less than the cost of either wet or dry ice. You save too in loading and unloading time. The "Hold-Over" truck plates can be connected into your plant cooling system at the end of the day to make your truck a "cooler room on wheels." Undelivered loads can be left in the truck for the next day's deliveries.

It pays to specify KOLD-HOLD Truck Refrigeration Plates because of their complete dependability. With over one-half million plates in use today, no case of operational failure has ever been reported. They often outlast several truck bodies and are guaranteed for ten years to be free from defects in workmanship and materials.

It pays to specify KOLD-HOLD Truck Refrigeration Plates because they help keep truck bodies clean, sweet, dry and odorless to eliminate losses from spoilage. They take a minimum of space in the truck, permitting longer, more profitable runs because of adequate refrigeration.

It pays to specify KOLD-HOLD Refrigeration Plates.



Write for your copy of the new Kold-Hold Catalog

KOLD-HOLD

PROTECTION protects every step of the way TRANSPORTATION

KOLD-HOLD MANUFACTURING CO.

460 E. Hazel St.,

Lansing 4, Michigan

For the Better
PROTECTION
of your Product



CHASE POLYTEX POLYETHYLENE BAGS

A fine protective packaging material for your poultry or meats. They are odorless, moisture-proof, bacteria and mold resistant . . . non-toxic and airtight! Available in small bags or liners—plain or printed, 1 to 4 colors. Write us today.

CHASE CRINKLED or CRINKLED AND PLEATED LINERS

For bags, barrels, boxes and drums. Provide added protection against sifting, evaporation and outside contamination. Waxed or unwaxed. Elastic and strong! Write for samples.



CHASE BARREL COVERS

Chase Coverlin or heavyweight Duplex. Combination burlap and crinkled kraft or laminated crinkled kraft. Pure vegetable adhesives used in both types. Choice of printed or plain. Send for samples.



**CHASE
BAG CO.**

GENERAL SALES OFFICE, 309 WEST JACKSON BLVD., CHICAGO 6, ILL.

**JUST HOW WILL
HELLER'S QUICK-ACTION PICKLE
GIVE ME MORE PROFIT?**



Right from the start, you save money by reducing inventory — using only this one famous cure for all purposes.



You immediately eliminate errors and save time and labor — because there is nothing to weigh or to mix.



Distinctive flavor and consistent quality build your business; increased volume means lower overhead per pound.



As a Heller customer you may present any of your processing problems to our laboratory for analysis and advice.

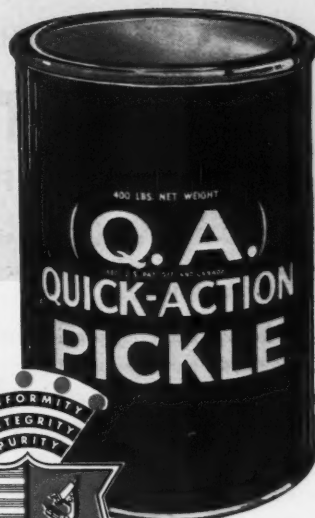


The Heller salesman in your locality—a man of long experience — is always available to give you assistance.

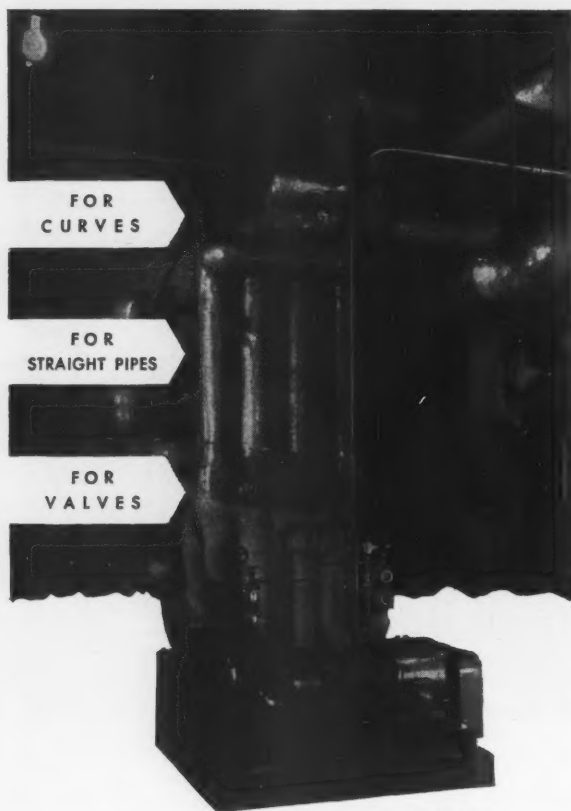
B. Heller & Company

Calumet Avenue and 40th Street
Chicago 15, Illinois

THE PLANT BEHIND THE PRODUCT



MANUFACTURING CHEMISTS
SERVING THE FOOD INDUSTRY
SINCE 1893



for

Maximum

Efficiency

SPECIFY ALL-HAIR

OZITE

INSULATING FELT

OZITE All-Hair Felt has been the best insulation for the refrigeration industry for over half a century. Here's why —

... low conductivity provides efficient heat barrier
... allows close temperature control ... permits maximum capacity of refrigeration units ...
reduces power consumption ... does not rot or pack down — resists fire.

For all of the facts about time-proven OZITE send for 4-page Bulletin No. 300.

AMERICAN HAIR & FELT COMPANY

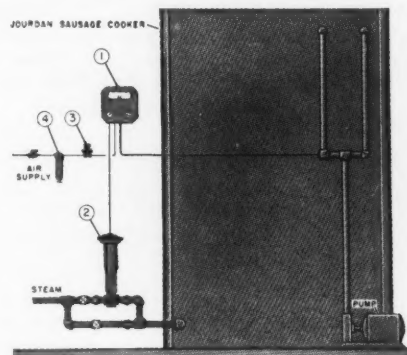
Dept. J29, Merchandise Mart
CHICAGO 54, ILLINOIS

Hot Dog Control!

You'll get the same color and flavor in sausages or wieners every time, when your Jourdan Cooker is under Taylor control. You'll save money too, because you'll use just the amount of steam necessary to cook each batch just right.

The Taylor Control for the Jourdan Sausage and Wiener Cooker (*shown below*) is a simple, effective system. An 86R FULSCOPE* Indicating Temperature Controller regulates the steam inlet, in relation to spray jet temperature. The amount of steam going into the circulating water tank is precisely controlled. Spray jet temperature is kept constant.

Taylor's new Catalog 500-MP for the meat packing industry shows dozens of control systems and instruments that can save you money, give you a more uniform product. Ask your Taylor Field Engineer, or write for Catalog 500-MP. Taylor Instrument Companies, Rochester, N.Y., and Toronto, Canada.



Instruments for indicating, recording and controlling temperature, pressure, flow, liquid level, speed, density, load and humidity.

*Trade-Mark

Taylor Instruments

— MEAN —

ACCURACY FIRST

IN HOME AND INDUSTRY



There's never
a shortage of
NORTH AMERICAN
SPECIALIZED
SHIPPING
KNOWLEDGE

That's right! While North American refrigerator cars may continue in short supply for some time to come, there will never be a shortage of North American shipping knowledge. It's specialized, it's extensive, and it's available...yours for the asking! Bring your individual shipping problems to any North American representative. He's a transportation specialist, backed by North American's 44 years' experience in the railroad car leasing business. And he's helpful! Call him at the office nearest you—without obligation.

*For Special Products
Requiring
Special Care*

NORTH AMERICAN CAR CORPORATION

NORTH WESTERN REFRIGERATOR LINE COMPANY

A NATIONWIDE ORGANIZATION WITH BRANCH OFFICES IN IMPORTANT MARKET CENTERS

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RIO GRANDE NATIONAL BLDG., DALLAS, TEXAS

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681 MARKET STREET, SAN FRANCISCO 5, CALIF.

60 EAST 42ND STREET, NEW YORK 17, N. Y.

91 SOUTH MAIN STREET, FOND DU LAC, WIS.

739 PILLSBURY AVENUE, ST. PAUL 4, MINN.

The future of the industry is in

PROCESSED MEATS

The future of processed meats is in

BETTER SMOKEHOUSE CONTROL

Packers and processors who pay attention to spoilage and uniformity know that *automatic* temperature control is essential in a smokehouse today. Those who still rely on mere judgment in processing meats aren't matching their competition — in profit or product.

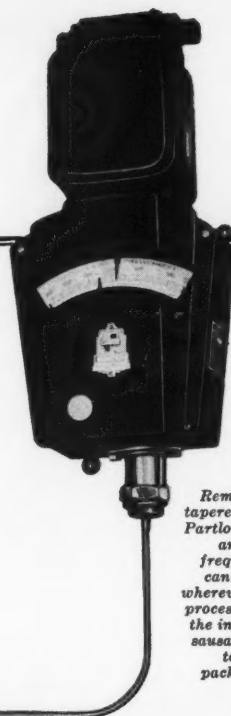
But smokehouse temperature control needn't be costly or complicated. The Partlow controls you will want to investigate have

RUGGEDNESS to take the licking of heavy industrial service. Their parts are few and husky; no delicate connections; big distance-reading scales; easily installed bulbs. Plus

LOW MAINTENANCE because they are simple, positive and powerful — thanks to the mercury expansion principle. And with Partlow you can

FIT THE CONTROL TO THE JOB. For the simplest jobs, the Model M or L; for gas firing without accessories, the Model 40 and a dial thermometer; for an added limit switch (safety or alarm), the Model LBB or BBZ; for automatic program control of the full cycle, the Model AT; and for control of humidity as well as temperature, the Model AH.

Phone or write your Partlow man for particulars, help and an understanding of meat processing.



Remember the tapered shape of Partlow controls and see how frequently you can spot them wherever meat is processed—from the independent sausage kitchen to the giant packing plant.

THE PARTLOW CORPORATION 3 CAMPION ROAD NEW HARTFORD, NEW YORK

TEMPERATURE CONTROLS

• SAFETY GAS VALVES

• DIAL THERMOMETERS

• HUMIDITY CONTROLS

ARCTIC

AMERICAN MANUFACTURING



TRAVELER

CO., INC., MONTGOMERY, ALABAMA, U.S.A.

WHAT'S IN A NAMEPLATE ?

The Arctic Traveler nameplate rolls on more refrigerated trucks in the fleets of the nation's largest meat packers than ANY other brand.

We Think It's Because:

- (1) It has the lowest initial cost of any nationally recognized make of mechanical truck refrigeration unit.
- (2) Maintenance can be handled by your own garage mechanic with parts available in virtually every community.

There are five truck models of Arctic Travelers with single or twin cylinder air-cooled engines with manual or automatic controls and each has 110-volt A.C. electrical standby if desired.

Write for Specifications and Prices Today

.....
New York Factory Sales and Service Branch
53-09 97th Place - Corona, Long Island, N. Y.

With This NEW Improvement Niagara "No-Frost Method" puts you a big step ahead in trouble-free, automatic refrigeration or freezing

Niagara "No-Frost Method" keeps frost and ice COMPLETELY OUT of your cooling, chilling, freezing or cold storage.

It uses Niagara No Frost Liquid Spray to keep frost and ice from ever forming. It gives you, automatically, refrigeration with no defrosting, and full capacity NEVER cut down by ice building up progressively on refrigeration coils.

Now, a NEW design No Frost Liquid concentrator, using a new principle, takes away moisture as fast as it is condensed by evaporating it at low temperature—not boiling it away at high temperature. It has 14 times the capacity of the old method per dollar of investment—one concentrator will handle a battery of high capacity spray coolers.

This gives you more refrigeration at lower cost; less machinery in less space. You operate at high suction pressure, saving power and wear and tear on compressors.

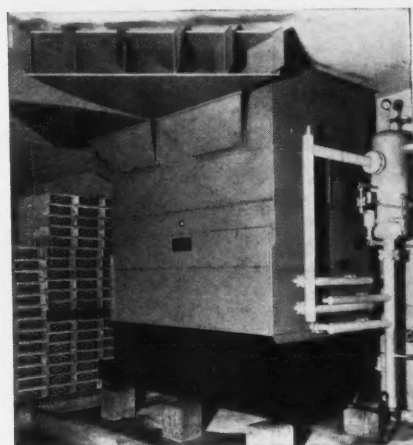
The extra capacity and lower cost both for equipment and operating makes this method advantageous for every type of refrigeration use—both for freezing and for moderate temperatures—for large "live" loads as in meat chilling or in fruit and vegetable pre-cooling—for rooms that are filled and emptied of product daily, such as milk rooms and terminal storage warehouses.

You get true trouble-free refrigeration . . . No brine . . . no salt solution . . . no dirt . . . no mess . . . It is entirely clean; you get rid of dirt and odors. You reduce both equipment and operating costs.

With Niagara "No-Frost Method" you easily keep constant temperature of products in your rooms, improve quality, get more production.

There are two series of concentrators: one, with evaporating capacity up to 6 gal. of water per hour, is economical for small freezing or hardening rooms, milk rooms, single room storage. The other, evaporating up to 36 gal. per hour, serves a battery of large coolers as in multiple floor cold storages, large chilling, freezing or pre-cooling plants.

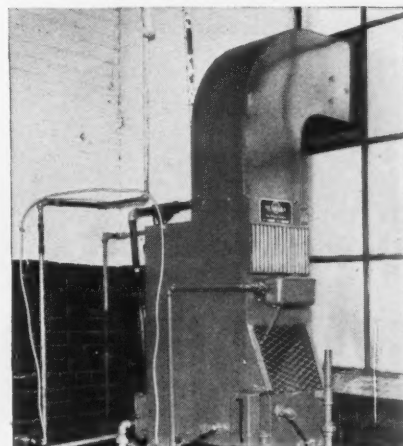
For complete information write to the Niagara Blower Company, Dept. NP, 405 Lexington Avenue, New York 17, New York.



Niagara No Frost Spray Coolers

PATENTED

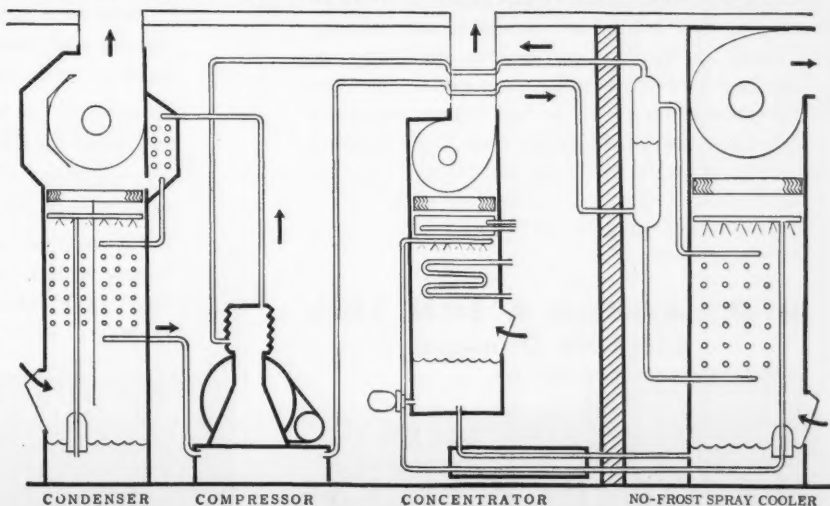
With the "No-Frost Method" you always get the full amount of refrigeration your compressor will deliver and for which you are now paying. If you need extra capacity, the Niagara "No-Frost Method" can help you get it with your present compressor.



Niagara No Frost Concentrator

PATENTED

No salt solution . . . No brine . . . The Niagara "No-Frost Method" gives you a clean system, clean rooms, clean equipment.





CANNON



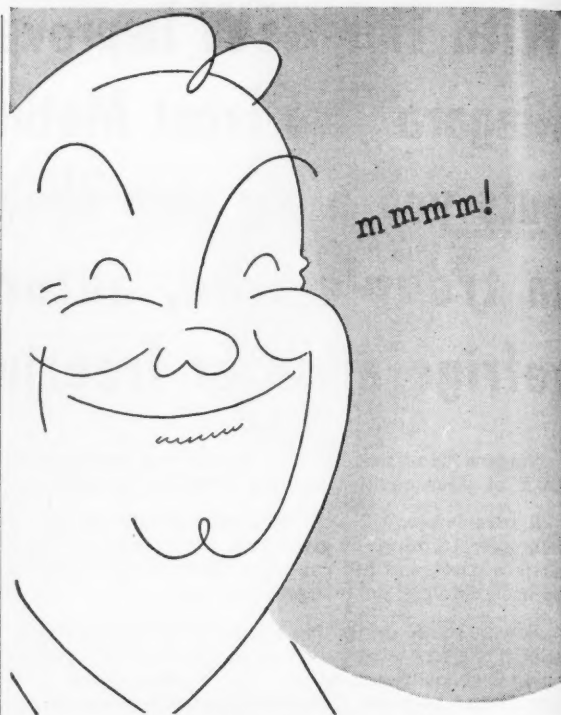
THE PROFIT BRAND

Bright-red for sales appeal, eye appeal. Firm, thick-walled, Cannon's own California Wonder strain. No brine, no washing, no cutting. Diced, packed in convenient #10 tins, no spoilage or leftovers. Cannon gives you more for your money—up to ten ounces more per tin, three pounds more per case. It's Cannon's exclusive extra heavy pack method (Pat. No. 2,587,466). Once you try them—write for free sample on your letterhead—you'll buy them—for profit.

H. P. CANNON & SON, INC.
Bridgeville, Delaware

Established 1881

**FRESH CRISP DICED
RED SWEET PEPPERS**



The Finest Foods

*Taste Better
Sell Better*

when you add a little

Huron **MSG**
MONOSODIUM GLUTAMATE 99+%

to your present formula

Yes, the finest food products can be made to taste even better and be given new taste appeal and more sales appeal with the addition of Huron MSG.

Huron MSG can be added in small quantities to your present formula and no other changes are necessary. The cost can be kept surprisingly low.

Proof—try it yourself on your own products by simply writing us today for sample quantities. Or our Technical Service Department will be glad to make specific recommendations.

THE HURON MILLING COMPANY

Factories—Harbor Beach, Michigan

Gen. Sales Offices—9 Park Place, New York City 7
161 East Grand Ave., Chicago 11 • 13 E. 8th St., Cincinnati 2
383 Brannan St., San Francisco 7



Appetizing appearance... **IN ARMOUR NATURAL CASINGS!**



Armour Natural Casings
help keep your sausage

- Looking good!
- Tasting good!
- Selling well!

Yes, your sausage will have that plump, well-filled look *before* and *after* cooking, because

Armour *Natural Casings* cling tightly to the meat. They come in a wide variety of uniform sizes and shapes to fit all your needs.



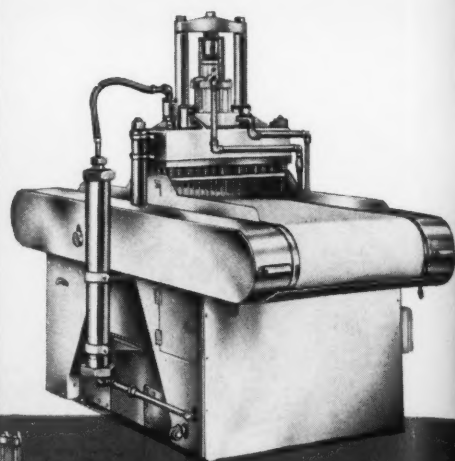
Casings Division • Chicago 9, Illinois

ARMOUR 85th ANNIVERSARY

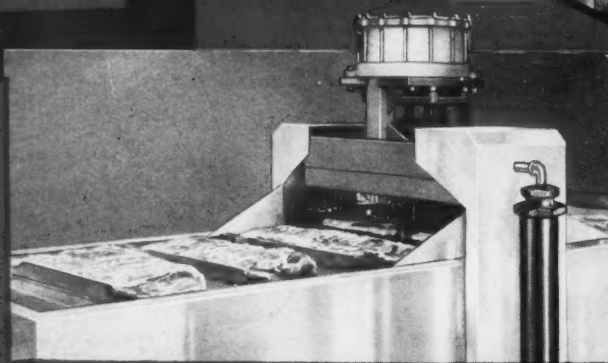
ARMOUR
AND COMPANY

VISIT OUR HOSPITALITY ROOMS — 831, 832 —
AT THE A.M.I. CONVENTION, PALMER HOUSE, CHICAGO

NOW



Model 52
52 Stainless steel
needles to process 480
bellies per hour.



Model 101
101 Stainless steel
needles to process 880
bellies per hour.

GLOBE offers a complete line of BACON CURING MACHINES



Globe's process gives $2\frac{1}{2}$ times
longer penetration cycle

The Globe Inject-O-Cure injects an EXACT, predetermined amount of cure—with no guess work—injection can be accurately controlled to less than one cubic centimeter. It's a uniform cure—with never a variation—every belly gets the same percentage of cure in the same uniform pattern.

A controlled bacon cure is now possible, for SMALL as well as LARGE meat packers, an exact, uniform cure to match your own recipe including the all-important sugar content YOU select. Either the Model 101 or the Model 52 will pay for itself in a short time because the curing period is reduced to 24 to 48 hours—the yield is increased 4 to 5%—labor costs are cut 25%. This controlled, uniform cure means a uniform flavor control never before possible—it means greater customer satisfaction and acceptance—it means more repeat sales, more steady profits for you.



The **GLOBE Company**

MANUFACTURERS SINCE 1914

4000 SOUTH PRINCETON AVENUE • CHICAGO 9, ILLINOIS

STAGE SET FOR 47th AMI CONVENTION



Behind Chicago's famed skyline meat packers convene again for five days of facts, figures and fellowship under the AMI banner. Hard-hitting program and show to cover: State of industry . . . Sanitation . . . Putting Hogs to Sleep . . . Developments in Livestock Field . . . New Fruits of Research . . . Keeping Economic Liberty . . . Ceilings and Silliness . . . What's Ahead in Better Living, Agriculture and the American Economy . . . New Packinghouse Equipment and Supplies.

MANY innovations will be incorporated into the American Meat Institute's forty-seventh annual meeting to make it unique, even though the popular features of past conventions have been retained.

Not only is the program more varied and more tersely pointed than ever before, with ample free time for exhibit visits, Chicago business and relaxation, but the approach is particularly realistic and practical. The program assures that every packer who attends will not only enjoy the pleasant comradeship such a gathering affords, but will also take away from the meeting tangible knowledge to help improve his own business.

The Palmer House, Chicago, is the official convention headquarters for meetings, exhibits and hospitality suites. Dates are Friday and Saturday, October 3 and 4, for section meetings, and the following Monday and Tuesday for the business and general sessions.

For the first time since the revival of section meetings, the AMI convention will open with a special "kickoff" session. Wesley Hardenbergh, Institute president, will lead off a program of universal interest with an appraisal of the state of the industry, its accomplishments and future problems.

Other convention highlights include a new feature, a "Look Ahead" luncheon which will wind up the meeting on October 7, and a talk by Gardner Cowles of *Look* and *Quick* fame at the final general session. The speaker at the "Look Ahead" luncheon is a business authority of nationwide reputation.

"Regular" convention features have not been omitted. The annual dinner will be held Monday evening. An outstanding speaker and excellent entertainment have been secured for this event.

The traditional presentation of gold service emblems to 50-year veterans will take place on Monday morning.

The equipment display will assume greater importance than ever before. Because of the unprecedented demand for space, additional exhibit booths had to be provided. Many suppliers also will hold open house for packers on the eighth and ninth floors.

For women there will be tours in and around Chicago, luncheons and a special ladies' session.

Just before press time the Institute announced that Cowles, founder of such widely read magazines as *Look* and *Quick* and recognized as one of the outstanding editors in the nation, will present a thought-provoking address at the final general session. Cowles, whose subject will be "The Outlook in Europe," has the distinction of being one of the few American businessmen who have talked with Stalin in the Kremlin.

Since the end of the war Cowles has traveled extensively, circling the globe twice. Last March he visited Japan, Korea, the truce talks at Panmunjom, Formosa, Siam and India. Only a few weeks ago he returned from Western Europe, which he has visited at least once a year since V-E day.

In addition to being president and editor of *Look* and *Quick*, Cowles is president of *The Des Moines Register and Tribune* and the Cowles Broadcasting Co. and is chairman of the board of *The Minneapolis Star and Tribune Co.*

The Honorable George D. Aiken, U. S. Senator from Vermont, and L. F. Livingston, manager of the public relations department's extension division of the Du Pont company, will also be featured speakers at the same general session.

Convention program details will be found on pages 54 to 57 of this issue. The exhibit lineup is shown on page 67, while hospitality suites are listed on page 63. Other convention activities, such as committee meetings luncheons, special consultation desks, etc., are outlined on page 64.

OPENING SESSION



FRIDAY . . 10:00 A.M.
RED LACQUER ROOM



HARDENBERGH



MURPHY



STEFFEN

ENGINEERING AND CONSTRUCTION



FRIDAY . . 2:00 P.M.
GRAND BALL ROOM



RANSOM



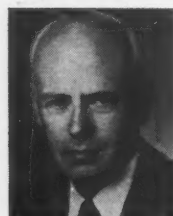
GUIDICE



SCHROEPFER



STEBELTON



EVERDS



GARAPOLO

Opening Session:

An Appraisal of the Industry—Wesley Hardenbergh, AMI president.

How to Set Up a Sanitation Program—A. J. Steffen, sanitary engineer, Wilson & Co.

A Revolutionary Method of Immobilizing Hogs—L. W. Murphy, in charge of development, Geo. A. Hormel & Co.

Engineering and Construction:

Mechanical Refrigeration on Wheels—R. W. Ransom, John Morrell & Co.

Reducing Mold by Painting—V. J. Del Guidice, Armour and Company.

A New Way of Handling Packing Plant Wastes—George J. Schroeffer, professor of sanitary engineering, University of Minnesota.

Eliminating Foaming in Rendering Catch Basin Skimmings—L. F. Stebelton, Dow-Corning Corporation.

Constructing a Leakproof Concrete Floor—W. H. Everds, Henschien, Everds and Crombie.

Eliminating Heavy Manual Labor in Operating a Beef Lugger—Orlando Garapolo, Wilson & Co.

Livestock Section:

Washington and the Livestock Industry—Wayne Darrow, news commentator and editor, *Washington Farm Letter*.

Increasing Livestock Production by Disease Control—Dr. Robert Graham, dean, college of veterinary medicine, University of Illinois.

Are Meat and Livestock a Political Football?—The Honorable W. R. Poage of Texas, member of Congress.

Raising Pigs on Synthetic Milk—Dr. H. G. Luther, Charles Pfizer & Co., Inc., and Keith E. Myers, Myers Pig Hatchery.

Antibiotics and Carcass Quality—Dr. Robert H. Grummer, director, swine division, University of Wisconsin, and Dr. Joseph M. Pensack, director of research, Commercial Solvents Corporation.

LIVESTOCK SECTION



FRIDAY . . 1:30 P.M.
RED LACQUER ROOM



DARROW



POAGE



MYERS



PENSACK



GRHAM



LUTHER



GRUMMER

SCIENTIFIC AND OPERATING



SATURDAY . . 10:00 A.M.
RED LACQUER ROOM



URBAIN



BRAUN



DUNCAN



WILDER



BUETTNER



MARONEY



DE BEUKELAER

Scientific and Operating:

Factors Which Influence Meat Color and Color Retention—Dr. W. M. Urbain, Swift & Company.

Improving the Quality of Dry Rendered Lard—Alan J. Braun, Braun Brothers Packing Co.

Advantages of Low Rendering Temperatures to Improve Quality of Tallows and Greases—R. A. Duncan, Procter and Gamble Co.

What's New in Research?—Panel of American Meat Institute Foundation staff, Dr. O. H. M. Wilder, Louis Buettner, Dr. Frank L. DeBeukelaer and James A. Maroney.

Sausage and Merchandising:

Outlook for Sausage Supplies—J. Russell Ives, AMI.

Your Changing Customer—Mrs. Jean Wade Rindlaub, Batten, Barton, Durstine & Osborn.

Trends in Meat Merchandising—Frederic E. Zeuch, Century Food Markets Co.

Retailer Opinion on Issues Affecting Packers—John C. Milton, AMI.

Accounting:

Management's Need for Daily Accounting Records and How Mechanical Tabulation Systems Are Replacing Manual Accounting—Paul Burch, Stark, Wetzel & Co.

Developing Standards and Their Application to Product Costs—C. P. Elsen, The E. Kahn's Sons Co.

Army Accounting and Military Procurement—Maj. Gen. B. E. Sawyer, Army Chief of Finance.

Cutting Down the Red Tape—T. G. Redman, Swift & Company.

SAUSAGE AND MERCHANDISING



SATURDAY . . 10:00 A.M.
GRAND BALLROOM



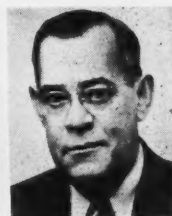
IVES



RINDLAUB



ZEUCH



MILTON

ACCOUNTING SECTION



SATURDAY . . 10:00 A.M.
CRYSTAL ROOM



BURCH



ELSEN



SAWYER



REDMAN

GENERAL SESSION



MONDAY . . 10:00 A.M.
RED LACQUER ROOM



COREY



MOLEY



BUTZ



WHITTEN

ANNUAL DINNER



MONDAY . . 7:00 P.M.
GRAND BALLROOM
CONRAD HILTON HOTEL



GUSTAVSON

Monday Session:

A Review of the Industry's Problems and Progress in the Last Year and Steps Which Must Be Taken to Insure a More Prosperous Future—H. H. Corey, AMI board chairman and president, Geo. A. Hormel & Co.

How to Keep Our Liberty—Dr. Raymond Moley, contributing editor, *News-week* magazine.

Price Ceilings, Price Supports and Price Silliness—Dr. Earl L. Butz, director, agricultural economics department, Purdue university.

An Inventory and Review of Our American Economy—The Honorable Jamie L. Whitten of Mississippi, member of Congress.

Presentation of Gold Service Awards to Veterans.

Annual Dinner:

Entertainment — Purdue University Glee Club.

Address—Dr. Reuben G. Gustavson, chancellor, University of Nebraska.

Tuesday Session:

The Outlook in Europe—Gardner Cowles, president and editor, *Look* and *Quick* magazines.

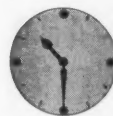
A Sound Agricultural Program—The Honorable George D. Aiken of Vermont, U. S. Senator.

Progress in Better Living, Including Many New Products Developed Through Chemical Research—L. F. Livingston, E. I. du Pont de Nemours & Co.

"Look Ahead" Luncheon:

America's Economic Outlook for 1953 and Beyond—Murray Shields, vice president and economist, Bank of the Manhattan Co., New York.

GENERAL SESSION



TUESDAY . . 10:30 A.M.
RED LACQUER ROOM



COWLES



AIKEN



LIVINGSTON

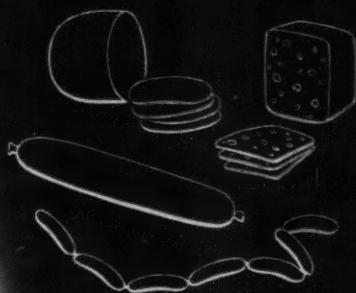
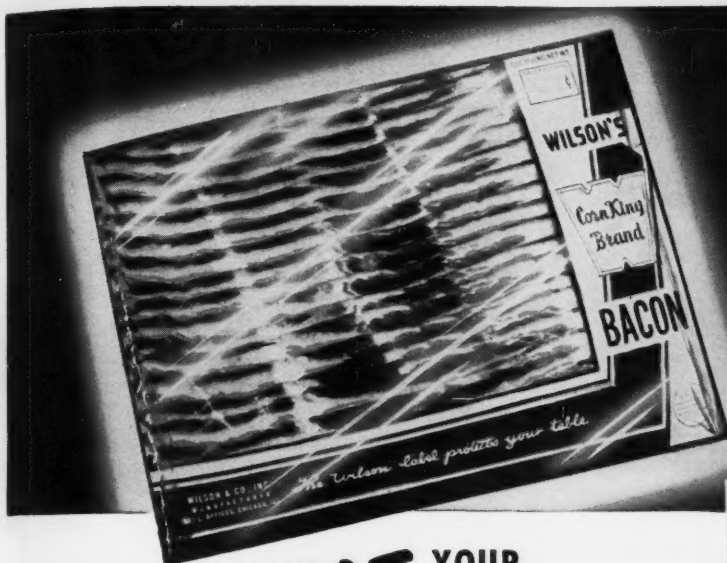
"LOOK AHEAD" LUNCH



TUESDAY . . 12 NOON
GRAND BALLROOM



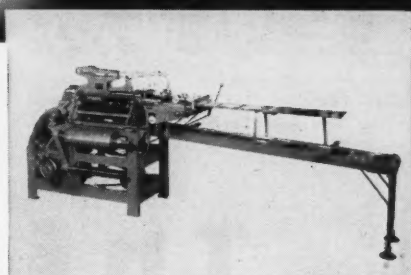
SHIELDS



SAVE HALF

YOUR MEAT WRAPPING MACHINE COSTS

with a *Hayssen* Automatic



You can save half your first cost and about half the usual floor space with a Hayssen Automatic Wrapping Machine. The new, large size Hayssen Bacon Wrapping Machine handles larger size packages than any other... up to 11½ inches long and 8½ inches wide... under special con-

ditions packages up to 13 inches long.

One person operates the Hayssen Automatic Wrapping Machine, wrapping up to 45 packages per minute, giving you low cost-per-unit wrapping as well as a neat, tight, serviceable package with plenty of sales appeal.

SPECIALLY-DEVELOPED MACHINES WRAP BACON, SAUSAGES, WIENERS, LUNCHEON MEATS, OTHERS

The Hayssen is adjustable for wrapping a wide range of shapes and sizes of meat. It is fully automatic... handles cartons, trays, flat cards and u-boards... uses cellophane, pliofilm, foil, waxed paper, etc... always gives you exact registration of printed wraps. The machine is rustproofed for protection under damp meat-packaging con-

ditions. Special-purpose equipment is available for all models.

Over 42 years' experience and fine craftsmanship give Hayssen Machines unmatched performance, low first cost, over-all economy of operation and maintenance. Many Hayssen wrappers are in use today that were purchased over 20 years ago.

WRITE for descriptive folder. Tell us your wrapping problem... we have the answer.

Come to Booths 73 and 74 to see the Hayssen Bacon Wrapper at the American Meat Institute, October 3 to 7, Palmer House, Chicago.

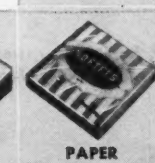


Hayssen

mfg. company

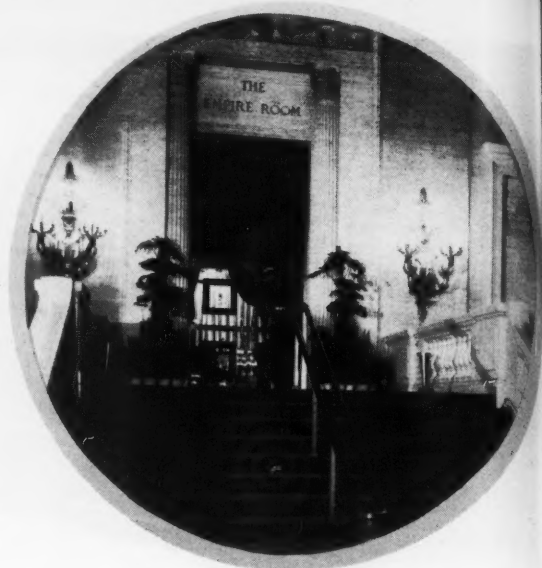
Dept. NP-9, SHEBOYGAN, WISCONSIN

Since 1910, One of the World's Largest Manufacturers of Wrapping Machines





Eleven Musicians, Los Chavales de Espana, or The Kids from Spain, are starred in the Empire Room.



Food and entertainment are the best in Palmer House's famed Empire Room.

THE C·H·I·C·A·G·O S

Julie Harris scene from "I Am a Camera."

Allan Jones, Jeanne Bal from "Guys and Dolls."



Ruth Hussey, starred in "The Royal Family."

Allan Melvin, George Tobias, Richard Cleary in "Stalag 17."



Jessica Tandy, Hume Cronyn in scene from "The Four Poster."



Trini Reyes, dancer, adds a touch of Old Spain to Empire Room review with her authentic heel clicking numbers.

SCENE..

MERRIMENT, drama, art, music, food, and scenery—to suit your festive mood—await the visitor to this big city of the Midwest. Chicago offers all of this plus the added excitement of the hum of the wheels of progress as it builds and grows.

Fun and frolic and good eating—these are constant treats to all who come to partake of our hospitality. Although we have listed the “different” in entertainment for your guidance, you will find your favorite dining, dancing and vaudeville spots still playing host.

There is always something new in the theatre and the plays you will see, the music you will hear are filled with life, wit and sparkle. The best of Broadway and Hollywood will be found here, as well as excellent foreign films that have a distinctive humor and pathos.

The interested and curious spectator will find magnificent new apartment buildings mushrooming along the lake front—both south and north, new civic buildings and new businesses flourishing. He will also find the old—Maxwell Street, China Town and Bughouse Square—just as they have always been.

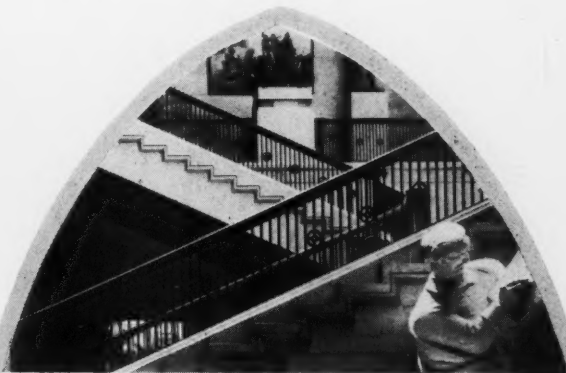
This and all that you seek out for yourself we offer with the wish that your visit be pleasant, memorable and persuasive for we would like you to come back often.

SPORTS

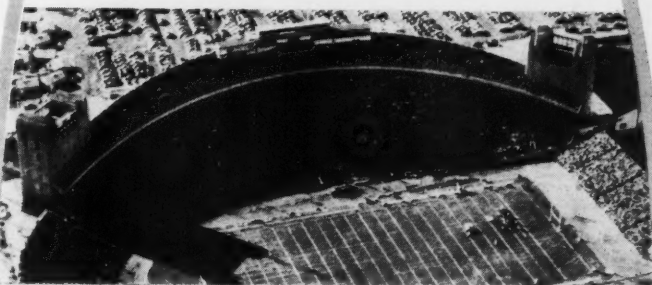
Football—Northwestern University vs. Vanderbilt at Dyche Stadium. October 4 at 1:30 p.m.

Chicago Cardinals vs. Chicago Bears at Comiskey Park, October 5 at 1:30 p.m.

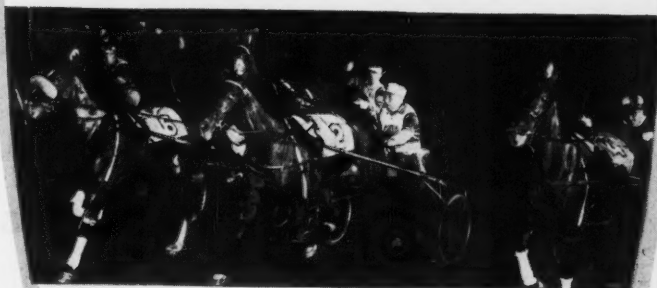
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ART INSTITUTE—CLOSE TO HOTEL

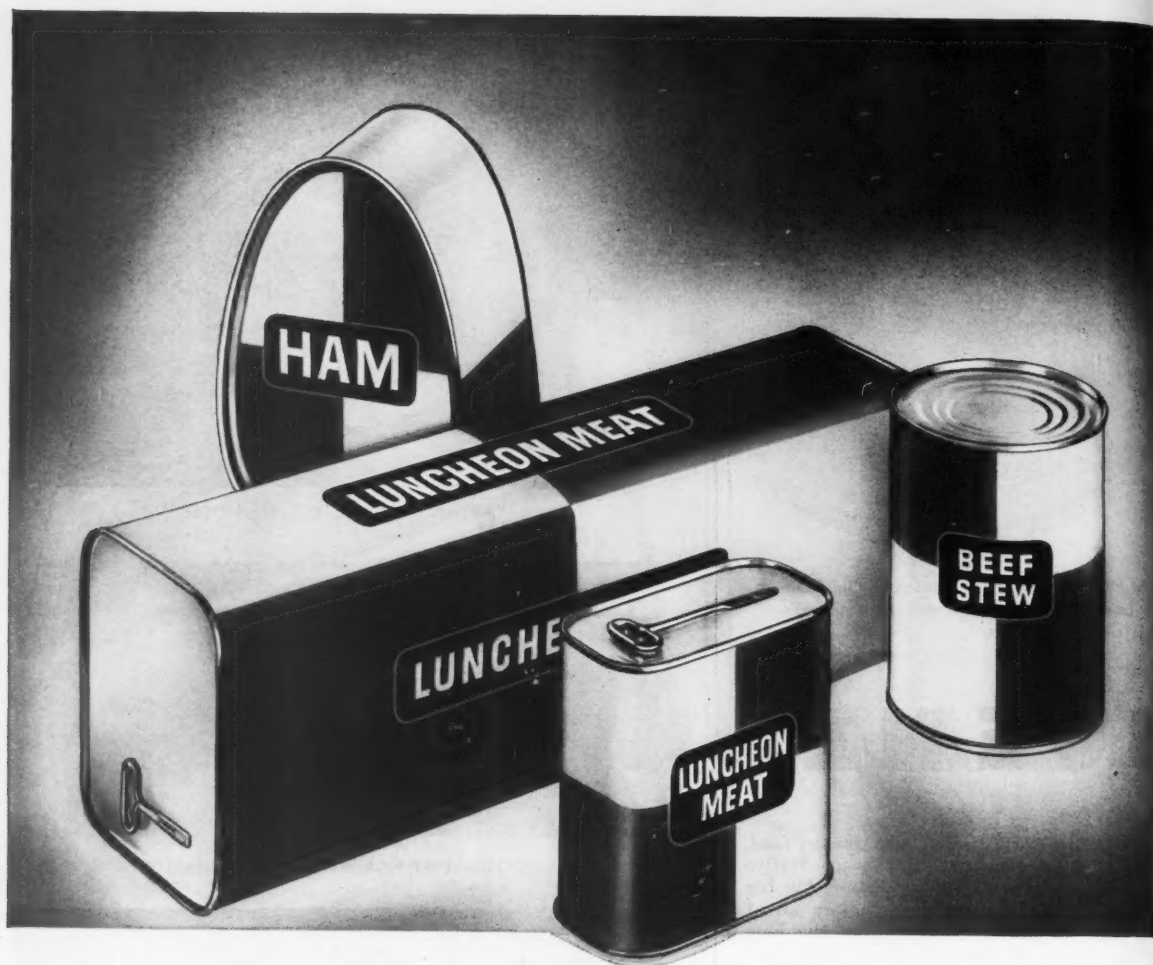


FOOTBALL AT NORTHWESTERN UNIVERSITY



HARNESS RACING AT MAYWOOD





A strong family tie

MAKES MERCHANDISING WORK BETTER



Give your meat products a strong "family look" and you make them easy to promote. People who see one of your products pictured in advertising or in a display will readily recognize and buy the others when they come across them in the store. Continental makes cans for every type of meat product...our lithographers are masters at decorating them for sales appeal. Why not give us a call?

CONTINENTAL © CAN COMPANY

CONTINENTAL CAN BUILDING

100 East 42nd Street

New York 17, N. Y.

EASTERN DIVISION
100 East 42nd Street, New York 17

CENTRAL DIVISION
135 So. La Salle Street, Chicago 3

PACIFIC DIVISION
Russ Building, San Francisco 4

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Boxing—Rainbo Gardens on October 6.
Wrestling—Marigold Gardens on October 4.

Racing—Harness at Maywood Park every night except Sunday at 8:30 p.m.
Racing at Hawthorne Park every day at 1:30 p.m., except Sunday.

STAGE PLAYS

"Four Poster"—Jessica Tandy, Hume Cronyn at the Blackstone.

"Stalag 17"—John Ericson, George Tobias at the Erlanger.

"I Am a Camera"—Julie Harris at the Harris.

"Guys and Dolls"—Allan Jones, Pamela Britton at the Shubert.

"Royal Family"—Goodman Theatre (no Monday performance).

"Royal Family"—Ruth Hussey at Loyola University (through October 5 only).

ART—CURRENT EXHIBITS

Art Institute—Chinese Jades, Textiles, Carved Woods, Peruvian Art, Contemporary Drawings, Photographs by Wallace Kirkland.

Public Library—Paintings, Ceramics, and an exhibit of Rare Old Musical Instruments.

Well-of-the-Sea, Sherman Hotel—Abstracts by Madeline Tourtelot, Chicago artist.

Findlay Galleries—Combined Show of Contemporary American and 19th Century Paintings.

World's Antique Mart—Chicago's Best Collection of Antiques.

Merchandise Mart—Good Design Display (Guided Tours).

Institute of Design, Esquire Theatre Gallery.

RADIO AND TELEVISION AUDIENCE SHOWS

The shows listed here are free to the public but tickets must be obtained in advance in most cases. For tickets telephone or write the networks before leaving for Chicago or immediately upon arrival.

THE VARSITY GLEE CLUB of Purdue University will entertain at the annual banquet on Monday evening in the Grand Ballroom of the Conrad Hilton Hotel. Albert P. Stewart is the conductor of this fine men's chorus.

ABC, 20 North Wacker Drive, ANDover 3-0800

Friday, 8 a.m.—*Don McNeill's Breakfast Club*—radio.

Friday, 10 p.m.—*The Courtesy Hour*, with Jim Moran—television.

Saturday, 10 a.m.—*The New Junior Junction*, Rex Maupin and Orchestra.

Sunday, 12:30 p.m.—*Amateur Hour*—radio, television.

Sunday, 4 p.m.—*Super Circus*, with Mary Hartline (Request tickets well in advance).

NBC, Merchandise Mart Plaza, 222 West North Bank, Superior 7-8300

Monday through Friday, 10 a.m.—*Welcome Travelers*—radio.

Monday through Friday, 2:30 p.m.—*Welcome Travelers*—television.

Friday, 10:15 p.m.—*Arbogast*—radio.

No tickets are required for the following BUT report to the 19th floor fifteen minutes before broadcast time.

Monday, 10:30 p.m.—*Surprise Serenade*.

Saturday, 12 p.m.—*National Farm Hour*.

Saturday, 9 a.m.—*Uncle Ned's Squadron* (Children).

Saturday, 1:30 p.m.—*Big City Serenade*.

Saturday, 3:30 p.m.—*Musicana*.

MBS, 441 N. Michigan Avenue

Monday through Friday, 10 a.m.—*Ladies Fair* (Fun and Prizes).

Tuesday, 8:30 p.m.—*The Northerners*.
Friday, 7 p.m.—*Down You Go*—television.

Friday, 9 p.m.—*Songs We Sing*.

Saturday, 7:30 p.m.—*Unshackled*.

Saturday, 9 p.m.—*Theatre of the Air*.

CBS, 410 North Michigan Avenue, Whitehall 4-6000

Sunday, 3 p.m.—*Quiz Kids*—television.

MUSIC

Orchestra Hall—Chicago Symphony at 2:15 p.m. on October 3—Popular Concert at 8:15 p.m. on October 4.

Blue Note—Herbie Fields.

ALL GIRL REVIEW

Silver Frolics and 606 Club.

FILMS WITH A FOREIGN FLAVOR

Carnegie

Surf

World Playhouse

Cinema

Esquire

Cinema Annex

DINING, DANCING, SHOW

Chez Paree—Jack Carter. **Hotels:** Congress, Edgewater Beach, Palmer House and Stevens. **Dining:** Blackhawk, Blackstone, Drake, LaSalle and Sherman.



RALPH GINSBURGH and his famous string ensemble are perennial favorites at the Palmer House. They play during lunch in the Victorian room; at dinner in the Empire room.

NEW

EXCITING

DIFFERENT

The PRESCO HYDROJET

See it at BOOTH No. 41

ANOTHER INNOVATION BY
PRESCO PRODUCTS

F L E M I N G T O N , N . J .

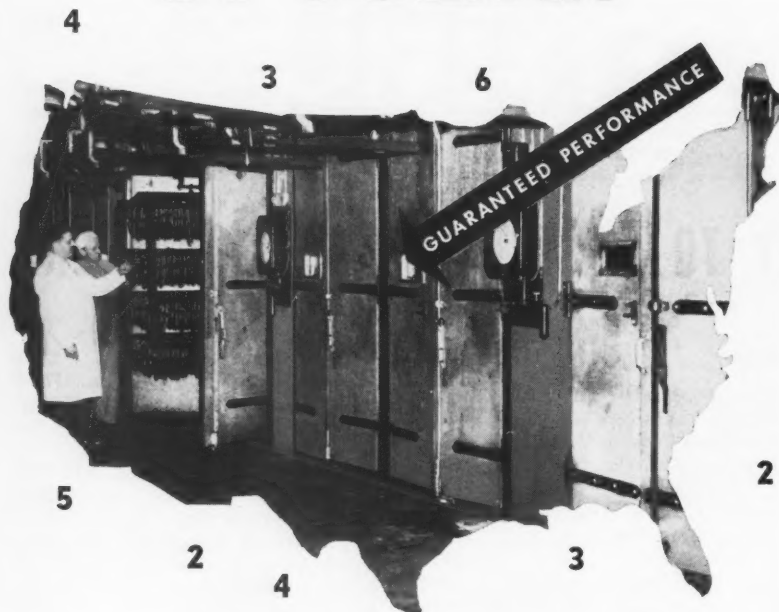
A multitude of representatives from supply, equipment and brokerage firms that serve the meat industry will again play host to packers from all parts of the nation at AMP's big convention. Hospitality suites are located mainly on the eighth and ninth floors at the Palmer House, but there are some in other parts of the hotel. Consult the NP bulletin board in the foyer off the Grand Ballroom for a complete listing. This will include the location of suites shown here as "not known."

Keystone Brokerage Co.....	916-17
Lacy Lee.....	812
Landy & Henry Co.....	939W
Long Laboratories.....	959W
Manufacturers Co-operative Association	949W
Marathon Corp.	833
H. J. Mayer & Sons Co., Inc.	834-35
Meat Industry Suppliers, Inc.	850-51-52
Lou Menges Organization.....	not known
Merrill Lynch, Pierce, Fenner & Beane.....	888-89

KEY TO HOSPITALITY HEADQUARTERS

FIRM	ROOM NOS.
Afral Corporation.....	not known
The Allbright-Nell Co.....	810-11
Aluminum Cooking Utensil Co.....	956-57
American Can Co.....	not known
Armour Laboratories.....	862
Aromix Corp. of America.....	806
Asmus Bros. Inc.....	893
Barliant & Co.....	875
Basic Food Materials, Inc.....	854
Berth, Levi & Co., Inc.....	884-85-86
Buildice Co., Inc.....	860-61
Chicago Cold Storage Division	
Beatrice Foods Co.....	876
The Cincinnati Butchers' Supply Co.....	882-83
Cincinnati Cotton Products Co.....	
Continental Can Co., Inc.....	816
F. B. Cooper Co., Inc.....	911-12-13
Cudahy Packing Co.....	not known
Custom Food Products, Inc.....	894-95
Dewey & Almy Chemical Co.....	890-91
The Dobeckmun Co.....	830
G. H. Dunlap, Jr. Co.....	817-18
The Dupps Co.....	805
Embosograf Co. of Illinois.....	845
Enterprise Incorporated.....	804
F. J. Fahrenkamp & Co.....	800½
Fearn Foods, Inc.....	814-15
First Spice Mixing Co. Inc.....	892
The Globe Co.....	831-32
Goodyear Tire & Rubber Co. Inc.....	918-19
The Griffith Laboratories, Inc.....	838-39
Phil Hantover, Inc.....	864
Heekin Can Co.....	951W
Hess-Stephenson Co.....	840
J. S. Hoffman Co.....	821-22
Huron Milling Co.....	952-53-54
International Minerals & Chemical Corp.....	920
E. G. James Co.....	877-78
Kartridg-Pak Machine Co.....	819
Kearns & Smith Spice Co., Inc.....	807
Keebler Engineering Co., Inc.....	865
Ken-Rad Lamp Division	
Westinghouse Electric Corp., Inc.....	942-44W
Milprint, Inc.	881
Milwaukee Spice Mills.....	847-48
Modern Equipment Co.....	903W
Mongolia Importing Co., Inc.	896
R. H. Monson Co.....	813
Mullinix Packages.....	972-73W
J. T. Murphy Co.....	841-42
Niagara Blower Co.....	825-26
R. F. Norris & Associates.....	846
North American Car Corp.....	897-98
Oakite Products, Inc.....	899
Chester A. Olsen, Inc.	846
Oppenheimer Casing Co.....	Room M-18
Osceola Foods, Inc.....	908-09
Packinhouse By-Products Co. for October 3, 4 and 6.....	1650
Peters Machinery Co.....	not known
Petersen-Priceman, Inc.....	808-09
Premier Casing Co.....	2333-34
Preservaline Mfg. Co.....	843-44
Pure Carbonic Co.....	955W
F. C. Rogers Co.....	not known
M. Rothschild & Sons, Inc., and Richter's Food Products.....	974-75W
Sayer & Company.....	not known
St. John & Co.....	820
St. Regis Sales Corp.....	938W
S. S. Silverman and Leo Wexler, Inc.....	964-65W
Sloman, Lyons Brokerage Co.....	857-58
H. P. Smith Paper Co.....	879-80
John E. Smith's Sons Co.....	836
Standard Packaging Corp., Flex-Vac Division.....	824
Wm. J. Stange Co.....	802-03
Sunderland & DeFord.....	887
Sutherland Paper Co.....	946-48W
Sweeney Lithograph Co., Inc.....	910
Sylvania Division American Viscose Corp.....	828-29
Transparent Package Co.....	Room M-18
Traver Corporation.....	949-50-51
U. S. Cold Storage Corp.	2056W
U. S. Thermo Control Co.....	849
Van Loan & Co., Inc.....	856
The Visking Corp.....	Room M-14
Edward Wax Casing Co.....	963W
Whitting & Austin.....	801
J. C. Wood & Co.....	827

Smokehouses BY JULIAN



... BY THE NUMBERS !

The *proof* of superior performance is in the *re-ordering*! When initial orders for JULIAN SMOKEHOUSES are followed by *multiple* orders there is proof that another "sold" customer has joined the list of *satisfied* JULIAN users.

JULIAN Smokehouses are JULIAN-built... JULIAN-engineered every step of the way... your assurance of smooth, trouble-free performance at all times. Install the smokehouse with nation-wide appeal: JULIAN!

CONTACT JULIAN TODAY!

Manufacturers and Contractors: Smokehouses, Process Piping and Refrigeration

Julian

ENGINEERING COMPANY

5445 NORTH CLARK STREET

CHICAGO 40, ILLINOIS

Authorized Distributor for Worthington Corporation

WORTHINGTON

Mfg. Licensee—Canada: McLean Machinery Co., Ltd., Winnipeg



**SAYS
THE OLD
CONVENTIONER**

FROM the looks of the AMI convention program on pages 53 to 56, and the lineup of exhibits and hospitality suites, my ears are goin' to be flapping, my feet a'draggin' and my tail's goin' to lose its curl before this meeting's over.

I guess Ol' Pugnose will have to hold his annual Rush street pub rushin' down to one or two evenings, particularly if I want to see "Guys and Dolls" and hear the Purdue Glee Club and Dr. R. G. Gustavson at the dinner.

Besides, with my acute proboscis (snout to you) I've nosed out a few extra things about this convention that're worth seein' and doin'.

Ever peeked at a \$27,000,000 selection of wallpaper? Take a look at the walls in the Palmer House Red Lacquer room (where many of the meetings will be held) and the hall leading to it. The walls will be panelled with hundreds and thousands of different advertisements that have been used to promote meat during the 12 years of the Meat Educational Program. Talk about papering a room with stock certificates—there never was a show like this before.

My nose is goin' to lead me to several desks in the lobby off the Grand Ballroom. First, I'm gonna visit with some of those deep-diggin' scientists from the American Meat Institute Foundation. They know a lot of the answers—and I'm goin' to squeeze my better half's ear till she squeals to get some bucks to support the research job they're doing.

Then, I'm goin' to park my trotters at the safety desk. I hear they'll have a display showing how some packers have profited by safety work and will demonstrate some new safety clothing and devices.

I won't forget my old friends at the desk of the Quartermaster Market Center System. It looks like I'll be selling to the Army for some time to come.

Let's see now—five, ten, fifteen, twenty—I guess I just can't qualify for that meeting of the 50-year industry veterans in private dining room No. 7 at 11 a.m. on Monday, October 6, and the luncheon to follow at 12:15 p.m.

I hope some of my good friends will save me a truffle or two from that accounting committee luncheon at 12:15 p.m. on Saturday, October 5, in dining room No. 7, or the sausage committee lunch, same time, in dining room No. 9, or the advertising planning committee meeting and luncheon which begins at

10 a.m. in the Crystal room on Sunday, October 5.

Lacking such manna, however, I can make out real good with the food I'll find up in Room M-14 and M-18 and some of the other hospitality spots on the eighth and ninth floors at the Palmer House.

I know somebody'll tell me what happens at the meetings of the meat advisory committee on federal reports at 2:30 p.m. on Saturday, October 6, in dining room No. 6; the board of directors at 12:15 p.m. on Monday, October 6, in the Crystal room; the beef committee at 3 p.m. on Monday, October 6, in dining room No. 9; the personnel relations committee at 2:30 p.m. on Tuesday, October 7, in dining room No. 7, and the War Meat Board breakfast at 8 a.m. on Tuesday, October 7, in dining room No. 9.

Looks to me like the lady conventioners won't have much trouble keeping busy when you mix their special program events with a little shopping and freehand gossiping.

First off, they're going on a conducted tour of the Chicago Art Institute at 2 p.m. on Friday, October 3. Monday, October 6, will be a big day with a chartered bus tour of the famous North Shore area. The coaches will leave the State street entrance of the Palmer House at 11 a.m. and luncheon will be served at the Orrington Hotel in Evanston.

On Tuesday, October 7, the ladies will have their own meeting where Mrs. Monica Clark, AMI director of home economics, will tell them about the latest techniques in meat cookery, and Morrison Wood, famed amateur cook, will explain "The Gourmet's Touch."

Ladies are also specially invited to hear the talk on "Progress in Better Living" at the final general session on Tuesday morning, and to attend the "Look-Ahead" luncheon on that day.

There's nothing Ol' Pugnose likes better than a bit of elbow room and this convention's got it. Saturday afternoon's mine, and Sunday, and Monday afternoon, to see the exhibits, visit with my friends, attend college and professional football games and do the town.

Lock up the cooler, boys, Ol' Pugnose the conventioneer is on his way:

Rootity toot, rootity toot,

See you all at the Institute.

"Meat on Ice" Film

The National Association of Ice Industries has available a color slidefilm describing a new method of meat display—mechanical refrigeration plus ice. Made up of 52 slides, the film shows how meat on ice cuts shrinkage, trimming, markdown, down-grading and spoilage in meat by 85 to 100 per cent. Application of the method in all types of mechanical cases is detailed with diagrams.

For more information write the association at 1706 L st., N. W., Washington 6, D. C.

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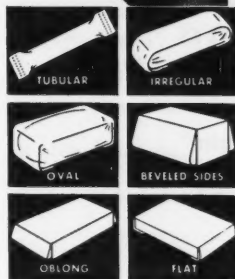


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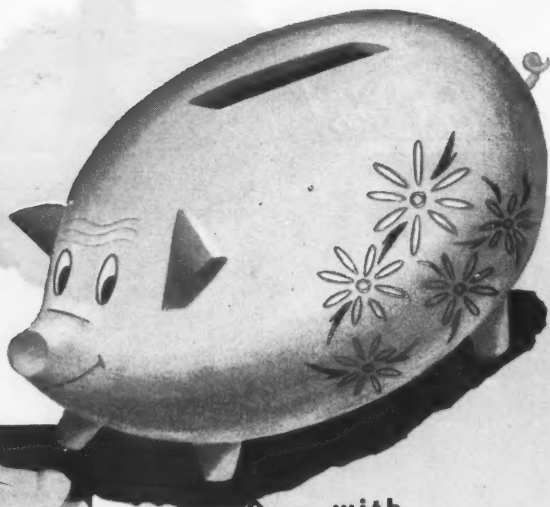
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Chicago 4, Illinois

MISEA Annual Meeting During AMI Show

Members of the Meat Industry Supply & Equipment Association at their annual meeting on October 4 will have an opportunity to hear a speaker who combines wide knowledge of the meat field and of trade association work. Wesley Hardenbergh, the principal speaker, is president of the American Meat Institute and served as president of American Trade Association Executives in 1944-45.

The meeting will be held at 10 a.m. on October 4 in Dining Room No. 17 at the Palmer House, Chicago. All suppliers to the meat packing industry are invited to attend the session.

Other features on the program will include an address of welcome by Harold A. Scherer of the Allbright-Nell Co., who will introduce to the membership the association's new managing director, Miss Minita Westcott. The managing director will report on the program of the association and outline plans for future activities. There will be a report on the accomplishments of the credit group for the past year.

The report of the nominating committee will be followed by election of three members to the MISEA board of directors. The new board is scheduled to meet on Monday, October 6, to discuss plans for 1952-53.

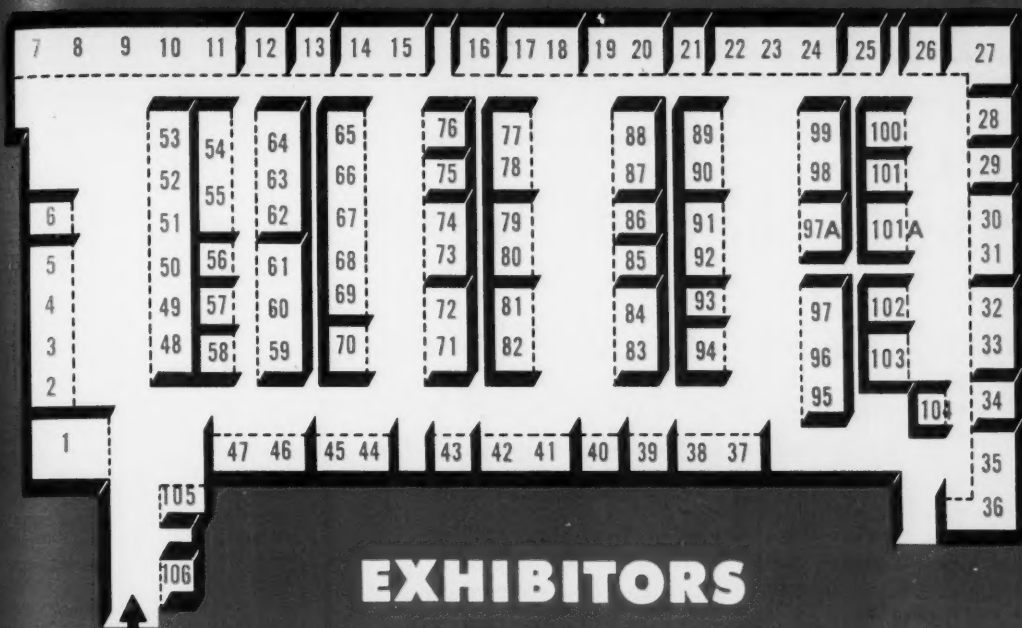
AMI Medical Ads Give Valuable Scientific Facts

The American Meat Institute has scheduled two medical advertisements in professional and popular magazines during September and October.

"MEAT . . . and the Dietary Treatment of Liver Disease" will appear in the October issue of *Today's Health*, published by the American Medical Association.

In connection with the subject the Institute called attention, in a bulletin to members, to a recent Associated Press story quoting Dr. Julius Pomeranze of New York. In an address before the Gerontological Society, Dr. Pomeranze stated that improper functioning of the liver is often present in the aged. Some of this, he said, may well be a result of improper nutrition of the liver, because of a lessening of protein in the diet of elderly people. He also suggested the possibility that an inadequately nourished liver might contribute to the development of atherosclerosis which can cause heart disease.

The second ad, "MEAT . . . and its Important Contribution of Essential Amino Acids," is scheduled for September and October issues of several medical journals. It reminds physicians of some of the newest findings on the recommended daily intake of individual essential amino acids as provided by 6 oz. of cooked meat.



EXHIBITORS

The fourth floor exhibit hall at the Palmer House will be jam-packed again this year with new and modified equipment and supplies of interest to management and personnel in all phases of the meat packing industry.

The hall will be open following the afternoon convention session on Friday until 8 p.m.; Saturday, 12 to 6 p.m.; Sunday, 12 to 6 p.m.; Monday, 8 to 10 a.m. and 12 to 6 p.m., and Tuesday, 8 to 10 a.m. and 12 to 2 p.m.

- 1 Speco, Inc.
- 2 Cincinnati Butchers' Supply Co.
- 3 "
- 4 "
- 5 "
- 6 H. J. Mayer & Sons Co., Inc.
- 7 Albright-Nell Co.
- 8 "
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- 11 "
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- 13 Exact Weight Scale Co.
- 14 E. I. du Pont de Nemours & Co., Inc.
- 15 "
- 16 Arkell Safety Bag Co.
- 17 E. G. James Co.
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- 19 Standard Casing Co., Inc.
- 20 "
- 21 Sellers Injector Corp.
- 22 Miller Wrapping & Sealing Machine Co.
- 23 "
- 24 "
- 25 Great Falls Meat Co.
- 26 Cesco
- 27 Atmos Corporation
- 28 Oakite Products, Inc.
- 29 U. S. Thermo Control Co.
- 30 Standard Packing Corp.
- 31 "
- 32 American Spice Trade Ass'n.
- 33 "
- 34 Advance Oven Co.
- 35 American Meat Institute
- 36 "

- 37 Toledo Scale Co.
- 38 "
- 39 Woss Food Products Co.
- 40 V. D. Anderson Co.
- 41 Preservaline Manufacturing Co.
- 42 "
- 43 Village Blacksmith Co.
- 44 Sutherland Paper Co.
- 45 "
- 46 Basic Food Materials, Inc.
- 47 "
- 48 The Globe Co.
- 49 "
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- 52 "
- 53 "
- 54 General Machinery Corp.
- 55 "
- 56 Huron Milling Co.
- 57 Corn Products Sales Co.
- 58 Kentmaster Mfg. Co., Inc.
- 59 Marathon Corporation
- 60 "
- 61 "
- 62 Dewey & Almy Chemical Co.
- 63 "
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- 65 The Visking Corporation
- 66 "
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- 69 "
- 70 United Cork Companies
- 71 The Griffith Laboratories, Inc.
- 72 "
- 73 Hayssen Manufacturing Co.
- 74 "

- 75 Niagara Blower Co.
- 76 U. S. Slicing Machine Co., Inc.
- 77 Linker Machines, Inc.
- 78 "
- 79 Hercules Fasteners, Inc.
- 80 "
- 81 John E. Smith's Sons Co.
- 82 "
- 83 Great Lakes Stamp & Mfg. Co., Inc.
- 84 "
- 85 Kold-Hold Manufacturing Company
- 86 French Oil Mill Machinery Company
- 87 First Spice Mixing Co., Inc.
- 88 "
- 89 Townsend Engineering Co.
- 90 "
- 91 Peters Machinery Co.
- 92 "
- 93 Encyclopaedia Britannica
- 94 The Dupps Co.
- 95 Milprint, Inc.
- 96 "
- 97 "
- 97A Meat Industry Suppliers
- 98 Goodyear Tire & Rubber Company
- 99 "
- 100 American Perforator Co.
- 101 St. Regis Paper Co.
- 101A Koch Supplies
- 102 K. C. Seelbach Co., Inc.
- 103 Food Engineering
- 104 Tennessee Eastman Co.
- 105 Dohm & Nelke, Inc.
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THROUGHOUT THE A.M.I. CONVENTION

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COMPANY**

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Armour's Net for 39 Weeks Declines Sharply from '51

Armour and Company's net earnings in the third quarter of the 1952 fiscal year resulted in a loss of \$1,068,466. This compares with a profit of \$2,785,269 in the corresponding quarter last year. Earnings for the nine months of the 1952 year (39 weeks ended July 26) dropped to \$2,075,981 from a profit of \$13,200,927 in the same period of 1951. The profit of \$2,075,981 is the net of a loss of \$4,418,673 on food operations and a profit of \$6,494,654 on other operations.

F. W. Specht, president of Armour, in his quarterly report to stockholders explained that the largest factor contributing to the reduced profits is increased expenses, which the company was unable to recover because of adverse market conditions. The principal item in the increase in expenses is wages.

While prices on some products, particularly pork products, trended upward, prices of most products turned downward. Specht pointed out that in many cases products which were in better demand than others could have been sold to better advantage if not restricted by ceiling price regulations.

The report indicated that tonnage of sales for the nine months was up slightly from a year ago—a fraction of 1 per cent. Dollar sales were down 5.23 per cent. This reflects generally declining markets.

Frozen Food Locker Plants Did Not Increase in 1952

The Farm Credit Administration, U. S. Department of Agriculture, has released a new report on frozen food locker plants in the United States. This study, made in June 1952, is its fifteenth annual count. Information was obtained through the state extension services.

In 1952 there were 11,427 plants compared with 11,608 a year earlier. The report noted that well managed plants furnishing the services needed are doing an "excellent business." In every previous year, there had been an increase in numbers. Beginning with 1938, the number of plants reported, up to and including 1950, is as follows: 1,269; 1,861; 2,870; 3,623; 4,323; 4,559; 5,282; 6,484; 8,025; 9,529; 10,617; 11,245, and 11,596.

Labor Department Appeals Knife Sharpening Case

The Department of Labor will appeal a district court's decision in the case of the Department of Labor vs. King's Packing Co., Nampa, Ida. The court had decided in favor of the defendant, in that it is not necessary for a meat packer to allow knife-sharpening time when such paid time is not included in the labor contract. The case will now go to the ninth district court of appeals.

OPS Announces Several Changes in Pork Order

OPS has issued Amendment 14 to CPR 74, effective September 30, which makes a number of changes in the wholesale pork regulations:

1) Amends Section 30 to make it clear that on the sale of a dressed hog, denominator basis, where brokerage fees less than 17½¢ per cwt. are paid by the seller, the ceiling price is reduced by the difference between the amount of the brokerage fees actually paid and 17½¢ per cwt.

2) On a sale to a purveyor of meals, the distribution point may be the point where the meat is delivered to the carrier when the seller pays the actual shipping charges directly to the carrier and enters such charges on the invoice as a separate item.

3) Amends Sections 46 and 47 to permit an addition to be taken on the sale of a center cut, shoulder end or ham end of loin by a hotel supply house or a combination distributor to a purveyor of meals.

4) Prevents seller from charging more than the applicable local delivery addition specified in Section 42 when he uses his own truck in making a delivery. He had been permitted to charge the actual cost, if delivering himself.

5) Permits an addition for use of an outer shipping container to ship an edible pork by-product, listed in Section 26, originally packed in a metal, fibre or watertight container that holds less than 15 lbs.

6) Corrects the definition for canned whole picnic to eliminate an error.

Negotiators Fail to Reach Agreement on Contracts

Although it has been almost two months since union-packer agreements expired, new contracts have not been reached nor has any significant progress in negotiations been reported.

This week the national committee of the Amalgamated Meat Cutters and Butcher Workmen, AFL, met in Chicago. Representatives of that union met Friday with Swift & Company, and the United Packinghouse Workers of America, CIO, met Thursday with Armour and Company. Other meetings are being scheduled.

Meanwhile walkouts by workers at plants of the Cudahy Packing Co. at Omaha, Nebr.; Sioux City, Ia.; Wichita, Kans. and N. Salt Lake City, Utah, caused temporary shutdowns.

Germany May Take Canadian Pork

West Germany's economic minister said recently his country hopes to be able to buy some of Canada's surplus canned pork. The Canadian government has purchased some 50,000,000 lbs. of the canned product in an attempt to stabilize the meat situation.



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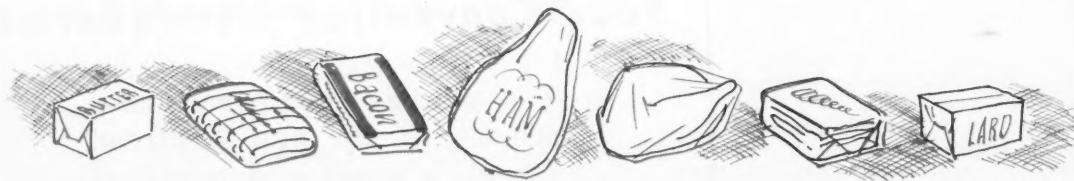
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What design! What color! What craftsmanship!

And they do a super job of selling too!



There is a **DANIELS** product to fit your needs, printed in sheets and rolls . . . transparent glassine • snowdrift glassine • superkleer transparent glassine • lard pak • bacon pak • ham pak grease-proof • sylvania cellophane • laminated papers • special "Heat-Seal" papers.



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THE HALLMARK OF READER VALUE

A business paper's main interest lies in the field of activity in which its readers and advertisers are engaged.

But publishing *is* a business, as well as being *about* a business. Even though the publishing side of the PROVISIONER's dual personality is seldom discussed with its readership, the magazine's own business aims and standards shape the product offered each week to meat processor readers and supplier advertisers.

Just for a moment we're going to step out of character, turn our hat back side forward, and tell you a little bit about our business.

We have sometimes mentioned our membership in the Audit Bureau of Circulations and have displayed its symbol on our masthead. We have made use of its audit of our circulation to sell our magazine as a worthwhile advertising medium. Now, we're going to tell you, our readers, why we belong to the ABC and *how you benefit* from our membership.

Before 1914 there was no generally accepted means of measuring a publication's circulation. There were no standards of circulation values. If a publisher honestly claimed a circulation of 15,000 he might find himself bucking a competitor's claim of 25,000, which by actual count might have been considerably lower. Likewise, advertisers did not know who read a specific publication. This made it impossible to plan advertising that would reach and cover specific markets. A group of publishers and advertising men, seeing this mutual need for dependable facts and figures on circulation, formed a cooperative association which they called the Audit Bureau of Circulations.

Since 1914 the Bureau has had its experienced auditors make annual audits of the circulation records of each publisher member. And believe us, they're just as meticulous and aggravating as a crew of CPAs or bank examiners. The reports from these audits are made available to all, making it possible to judge a publication's worth based on definite standards and values. From its inception, ABC has stood for common understanding and trust within the advertising and publishing industry. It has permitted establishment of circulation standards which publishers can use in answering such questions as: Who reads the publication? Where does it go? How much do people pay for it? Today there are 370 business paper members of ABC who have indicated through their membership that they realize the value of throwing out circulation guess-work.

The establishment of set circulation standards has had far reaching effects on the advertising business as a whole. By making it possible to invest in advertising on the basis of facts, ABC has contributed to greater advertising effectiveness. In turn, this has helped sales, production and employment to rise, while reducing unit costs, all factors contributing to a growing economy that benefits meat packers, suppliers, packinghouse workers and all other Americans.

But where do you, our readers, individually benefit? Naturally, in the editorial content of a publication.

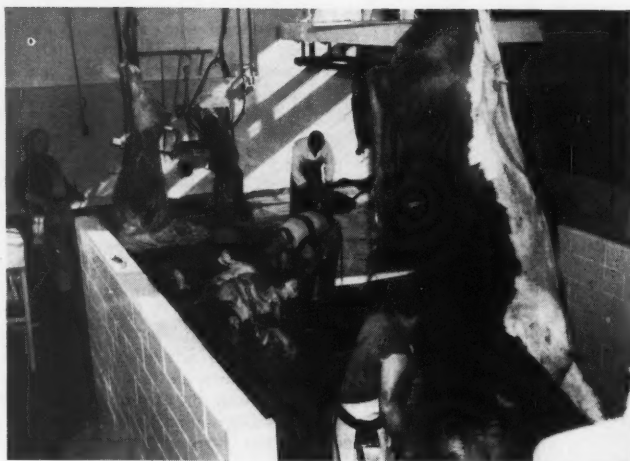
Editorial content is the guts of a publication. If there is real and figurative meat in our editorial pages, you read the magazine. It's smart business. It helps you do your job quicker, more efficiently, with greater profit. ABC standardization of circulation techniques is the behind-the-scenes force that makes for editorial quality. You, the reader, indicate that we are a helping hand by paying to read what we have to say. The ABC audit shows us you do. It also shows us when we cease to serve you effectively. This constant check of your interest keeps us on our editorial toes. We have a contract with you, our subscribers, to deliver a *specific* number of issues of a *specific* editorial character for a *specific* length of time at a *specific* price. We ask you, the reader, "Do we stay in business?" Our

(Continued on page 99)



WELL-LIGHTED and sanitary beef bleeding area. Tile walls are set on projected curbing.

VIEW OF SECTION of killing floor from cattle bleeding area. Tile is carried to track frame line along wall in right center background. The beef washing operation is performed at this location.



ANOTHER VIEW of killing floor. Facilities for the separation and cleaning of viscera are shown in right background.



PACKER COMPLETES MAJOR REMODELING
JOB WITHOUT WORK STOPPAGE THROUGH

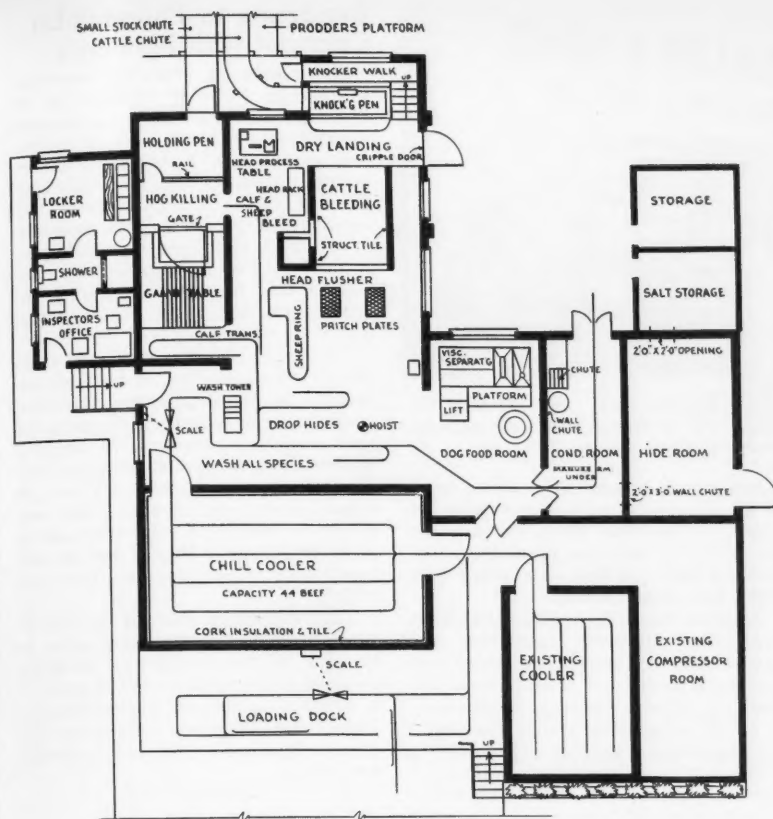
'Basic Abattoir Plan'

THE MOLLER Meat Co., Pleasanton, Calif., has recently completed a major remodeling program involving the slaughtering plant and related facilities after 18 months of building activity and an expenditure of \$75,000.

The business, founded by Henry Moller in 1913, was for many years concerned principally with supplying its own retail markets and peddler truck trade. In recent years the trend toward wholesaling required expansion of the slaughtering facilities and the construction program got under way in October 1950.

The plant, to be replaced in part, had to be kept in operating condition during the remodeling program to permit meeting of trade requirements. This made it necessary to replace existing structures one or two departments at a time, transferring operations to the new units, razing another old unit and replacing it with a new structure, all in accordance with a pre-arranged plan.

The initial construction included a new killing floor, chill cooler and a well-



FLOOR PLAN OF THE EXPANDED AND MODERNIZED MOLLER PLANT.

fare unit for inspector and employees. The new killing floor was located on the former site of the old hide holding room which was demolished. Hides were sent out green for the duration of the construction program.

The killing unit is an adaptation of the basic abattoir plan as published in THE NATIONAL PROVISIONER July 7 and 14, 1951. The versatility of this plan was again demonstrated at Moller's where it was successfully adapted to a

plant where a boning room, cooler unit, and shipping room were salvaged from the original establishment. It was also demonstrated that the plan may be employed in remodeling programs where space limitations require a very compact unit—one which will permit salvage of acceptable adjacent structures.

Since Moller has three mature sons who are now actively engaged in the business, he considered it expedient to anticipate business and inspection re-

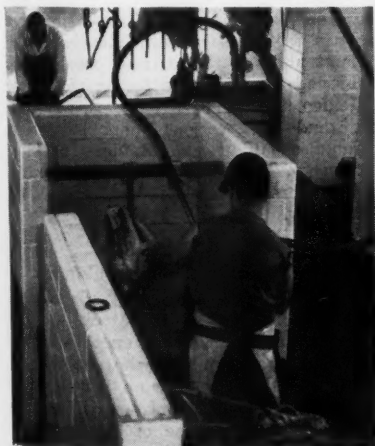
quirements as far ahead as possible and to hand over to his sons a plant that would be modern in every respect for many years to come. It was with considerable pride that he instructed his engineer to use the most durable materials obtainable and to make the plant a show place on the West Coast for its size and type of operation.

Plans were prepared by W. B. Clausen, industrial and civil engineer of Oakland, Calif. The project was designed for unit by unit construction to permit continued operation during the long period of building and this method paid off by permitting completion of the project without a shutdown.

The plant is of concrete block construction with reinforced concrete bond beams designed to satisfy the rigid earthquake provisions of the building code in effect in this area. Walls of the beef killing department, offal room, cooler unit and hog dressing unit are of salt glazed tile to a height of 6 ft. The tile wall is placed on top of a projected concrete curbing which serves to protect the wall from rolling equipment. Walls above the tile are of cement plaster. The tile dado was extended up to the track frame line at the beef washing station to provide a tile splash wall for this operation.

Large window areas are provided through the liberal use of projected steel sash. The clean superstructure is free of rafters and bracing since the roof sheathing is placed on heavy members spaced at wide intervals. All doors are metal clad, hang on heavy duty hinges and are provided with matching hardware.

Floors throughout the plant are of reinforced concrete properly pitched to strategically located drains in conformity with the basic abattoir plan. A departure was made in the arrangement of the cattle head flushing booth which is of salt glazed tile construction. An opening for pedestrian traffic was left in the tile splash wall separating the beef bleeding area from the head inspection equipment. This permits cattle heads to be carried to the flushing booth





SOME OF THE MOLLER ORGANIZATION shown (left to right) are: Henry Moller, founder, and his three sons, Harold, Lloyd and Roy; Dr. C. E. Wilmot, state meat inspector; Heinie Koopman, John Blasquez and Alfred Martinez.

and head rack without walking around the flushing booth. The open side of the flushing booth faces the head inspection rack and workup table instead of the bleeding area.

This was an experimental installation to ascertain if the basic plan could be improved without sacrificing sanitary control of the head processing area. The installation has proved satisfactory since it saves steps in carrying cattle heads from carcass to flushing booth and at the same time racked heads are still completely protected from splash of bleeding cattle in the adjacent area.

Another modification of the basic plan was made in connection with the small stock shackling pen. Moller specified that the pen be enlarged so as to square up the entire killing building. A galvanized pipe partition, with gate, separates the small stock pen into a shackling pen of close dimensions for the shackler's convenience in reaching animals, and a holding pen of more ample proportion to permit animals to rest after climbing up the chute. The space under this area was advantageously employed as a boiler room.

The new chill cooler has a capacity of 44 beef carcasses. It has tile walls with the projected curbing, such as was used in the killing department. The refrigerator doors are metal clad, heavy duty type. Refrigeration is provided by overhead units.

A small but adequate rough offal department was the next unit constructed on the site of the former killing floor. Tripe is processed here for the animal food trade. Lungs, melts and gullets are also handled for dog food in this department. These products are stored in the room during operations and are shipped out via the edible loading dock through the conveniently located doors to the shipping room. A wall trap door permits passing inedible material to the adjacent condemned room without trucking. This relieves congestion at the condemned room door since hides are pulled through the door enroute to the hide chute.

A new hide room was the last unit constructed. It adjoins the condemned

room and is located at a lower level. It has a capacity of approximately 300 hides. A concrete ramp provides accessibility to the hide room from outside the plant as well as shaking area when hides are taken up.

Inedible loading, manure handling, the blood blowover operation, and grease recovery are all performed over the large paved and drained areas behind the plant. Sanitary maintenance is easily accomplished with the clean-up facilities provided. Sewage is handled via a grease interceptor, a septic tank 10x10x16 ft. in size, and a sump from which the sewage is pumped by an automatic float controlled pump. Final disposition is via soil percolation in a gravel pit several hundred yards from the plant.

Rounding out the project involved the pouring of new floors in the existing shipping and meat cutting room, painting the existing cooler and installing planting boxes of Roman tile in front of the building. The entire premises were graded, a new roadway was constructed for access to the rear of the plant for inedible product and hide loading. A full length shipping dock was placed in front of the new cooler unit. It features three track levels for convenience in loading forequarters, hindquarters and calves. Brake rails provide elevations of 11 ft. 2 in., 7 ft. 6 in. and 9 ft. 6 in., respectively, for these operations.

A point of particular interest in this meat plant project is the fact that a woman was the contractor. Mrs. Dorothy Sprinkling of Oakland handled virtually the entire project after her husband and business partner, C. K. ("Cy") Sprinkling, died some 30 days after the project got under way. Sprinkling had been identified with meat plant construction in the East Bay for about 25 years prior to his death.

Equipment credits: All meat plant equipment for killing floor and offal department, overhead track system, LeFiell Co., San Francisco; salt glazed tile, Kraftile Co., Niles, Calif.; refrigeration, Henry Shluter Co., Oakland; steam generator, Mund Boiler Works, Los Angeles.

Renderers in Philadelphia Charged with Monopoly

An indictment charging conspiracy to restrain trade in violation of the Sherman Antitrust Act was returned in Philadelphia last week by a federal grand jury. It named seven rendering companies and nine individuals in that area, charging them with monopolistic practices. The companies are: Baugh and Sons Co.; Enterprise Animal Oil Co., Enterprise Tallow and Grease Co., Keystone Rendering Co., Mutual Rendering Co., Van Iderstine and M. L. Shoemaker Co.

William L. Maher, acting chief of the Middle Atlantic office of the antitrust division of the Department of Justice, said the firms named represented the total rendering business in Philadelphia, which was in excess of \$8,500,000 in 1951. The government counsel said that the alleged conspiracy violations have been going on since 1935. His office started an investigation in May of 1950, he said, soon after it received the first complaint.

The government charged that the defendants named agreed upon prices to be paid for the purchase of rendering material from suppliers in the area and in addition agreed not to solicit business from those suppliers from whom any other defendant purchased rendering materials.

Limits Mexican Exports of Cattle on the Hoof

Mexican President Miguel Aleman has limited to 200,000 head the number of live cattle that can be exported to United States up to December 31 this year. Mexico began shipping cattle September 1, when the ban due to foot-and-mouth disease was ended. He stipulated that this applies strictly to live cattle and exportation must be made directly by cattlemen themselves, without any middlemen or speculators. The cattle will come from Sonora, Chihuahua, Coahuila, Tamaulipas and Durango states.

Mexico City banking circles have expressed the opinion that exporting live cattle will prove less profitable to the country than if canned meat were shipped since the latter would allow Mexico to keep by-products. They also contend that canned meat exporting would stimulate the Mexican packing industry. Mexican canned meat exports have increased enormously since 1946, they say.

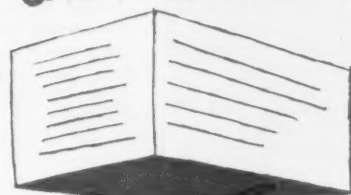
Illegal Shipments From Canada

Reportedly, attempts by Canadians to smuggle meat and livestock into the United States are being encouraged by United States buyers who are willing to evade the U.S. ban on shipment of Canadian livestock and meat. The ban was imposed because of the outbreak of foot-and-mouth disease in Canada. Several arrests have been made near Newport, Vt., 75 miles from Montreal.

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EMPA Gets Facts on VE; Adopts Resolution

At a meeting in New York city, September 19, to study the menace of the swine disease, vesicular exanthema, the Eastern Meat Packers Association adopted a resolution condemning the commercial garbage-feeding of hogs. The resolution urged governors and state legislatures to make the 50-50 indemnity program a success, and announced the association's plan to appoint a committee in each state to promote such legislation.

The resolution follows:

"WHEREAS, the disease known as vesicular exanthema, although entirely harmless to human beings, is causing great losses to farmers and to processors of hogs; and

"WHEREAS, experts agree that the principal, if not the sole cause of the disease, is the commercial feeding of garbage to hogs; and

"WHEREAS, purchasers of hogs are usually ignorant of the manner in which the purchased hogs are fed, and of their origin, yet are faced with possible huge losses when hogs are condemned or quarantined; and

"WHEREAS, the federal government, recognizing that many innocent persons and industrial concerns may suffer substantial economic loss due to such condemnation or quarantine of hogs, has inaugurated an indemnity program under which it will cooperate with such of the States as are willing to cooperate in the indemnity program; therefore be it

"RESOLVED, that Eastern Meat Packers Association go on record as condemning the commercial garbage-feeding of hogs, and as urging all states and municipal subdivisions embraced in the territory covered by our membership to prohibit by law the commercial garbage-feeding of hogs; and be it

"FURTHER RESOLVED, that urgent representations be made to the governors and legislatures of the states in which our members are located to cooperate with the federal government in the fifty-fifty indemnity program; and that the President of the Association be authorized to appoint a committee in each state to make proper representations to the governor and the state legislature."

Prominent representatives of the Bureau of Animal Industry, Department of Agriculture, and state departments of agriculture attended the meeting. Among them were Dr. A. R. Miller, Dr. F. J. Mulhern and Dr. M. Brodner, BAI, USDA; Dr. W. S. Stone and Dr. L. B. Barnes, New York State Markets Division, and J. W. Crouse, New Jersey State Department of Agriculture.

The discussion brought out the fact that the problem is one requiring the cooperation of states. An explanation for the ten-day waiting period requirement was said to be that eight days

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after it is apparent are required to determine whether foot-and-mouth disease is present. If slaughter of diseased hogs was permitted after five days, there could be no assurance that foot-and-mouth was not present—a risk too great to be taken.

In general, the group commended the thorough methods the federal government is using to halt the disease.

Because EMPA members felt this meeting was particularly helpful, association officers announced that the October meeting will include a follow up of the VE discussion. This will be held Friday, October 17, at Hotel Statler, N. Y. C.

Meanwhile, VE infections were discovered early this week in Portland, Ore. and Seattle, Wash. The hogs apparently came from the stockyards in St. Paul, and all interstate shipments out of S. St. Paul have been suspended temporarily.

A few days earlier a new and serious outbreak of the disease was reported in northern Virginia and confirmed by the BAI.

Late this week the BAI declared the states of Kansas, Missouri and Nebraska completely free of the federal VE quarantine. One county in Georgia, Muscogee, was declared free. Placed under quarantine during the week were Talbot County in Georgia, St. Clair County in Illinois and the city of Baltimore, Md.

The BAI called attention to the success of the eradication program in Nebraska following appropriation of funds for the indemnity program by a special session of the legislature.

Canada Will Attempt to Discourage Beef Marketing

The Canadian government is reported to be considering changes in its support program for beef in an attempt to prevent dumping of meat on the market this fall.

Two courses are being investigated. One would maintain the support price at 25c per lb., basis good steers at Toronto, and undertake a big government storage program. The other would drop the support by two or three cents, discouraging farmers from making heavy disposals and promising a better price next spring when it is felt the United States market may be reopened.

During the summer, Canadian farmers, on the appeal of the government, cut shipments to a minimum to help bolster the beef market. Heavier stocks of cattle now are on Canadian farms than a year ago. At present the United Kingdom is the only outside market for surplus Canadian beef.

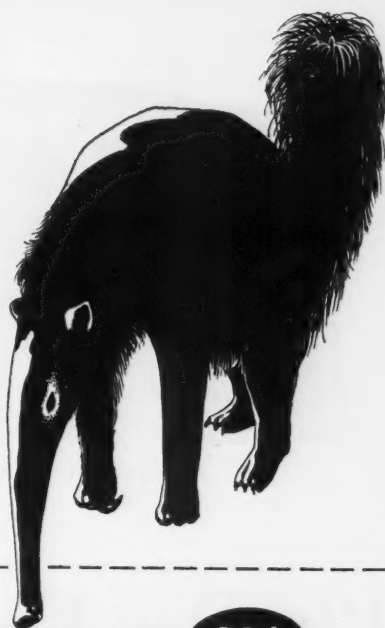
It is estimated that if Canadian farmers place as many cattle on the market this year as they did in the fall of 1951, there may be a surplus of between 20,000,000 and 50,000,000 lbs. of beef.

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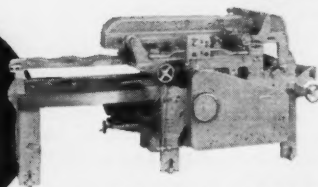
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PIN HOLES INTO WHICH CURE PENETRATES ARE VISIBLE IN THIS BLOWN-UP PHOTO

Pin Dry Cure Down to Three Days

A new technique which opens 1,600 penetration "avenues" in a bacon belly reduces dry curing time (at cooler temperatures) to 72 hours and yields a product reported to be equal or better in quality than a fancy box cured bacon.

The method accelerates the chemical and physical developments which take place during a fancy dry cure, but does so without introducing any radical change in curing temperature or altering the structure of the product. It permits the moisture of the belly to dissolve the cure and speeds the osmotic absorption of the curing ingredients by the meat. The cure is normal, even though accelerated four- or five-fold.

Development of the new process by Griffith Laboratories, Inc., Chicago, was in answer to a self-imposed re-

search problem, namely, how to retain the advantages of the fancy dry cure and, at the same time, eliminate its disadvantages. Although fancy dry cure bacon has been considered most desirable from the standpoint of flavor and color, product prepared in this manner must be laboriously packed in short-lived boxes and requires about one to 1½ days per pound for curing.

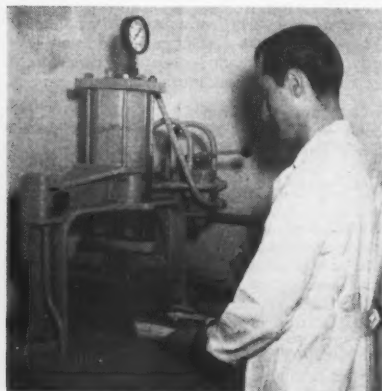
Under the direction of Carroll L. Griffith, president, both the research laboratory and the mechanical division of the company tackled the problem. Although the process represents countless experiments in the laboratory, and production testing in a large midwestern plant where it has been adopted as standard procedure, the solution to the problem is strikingly simple. The technique expands the surface area upon

which the cure can act by opening 1,600 almost invisible vertical channels from the rib to the skin side of the belly.

In the new "Penetronic" cure (patent applied for) the belly is penetrated with a large number of pins and through these openings the curing material seeps from the surface where it has been spread in the conventional manner.

Stephen Komarik, director of the Griffith research kitchen and field service, chanced upon the technique in experimenting with an ice pick. He reasoned that if a belly can be multiple-stitch-pumped to get pickle into it, why not provide the means by which fancy dry curing ingredients can get into the interior of the cut? Success of initial experiments stimulated research along these lines. A pilot machine was con-

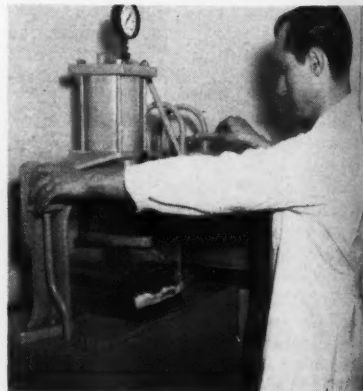
Steps in New Technique . . .



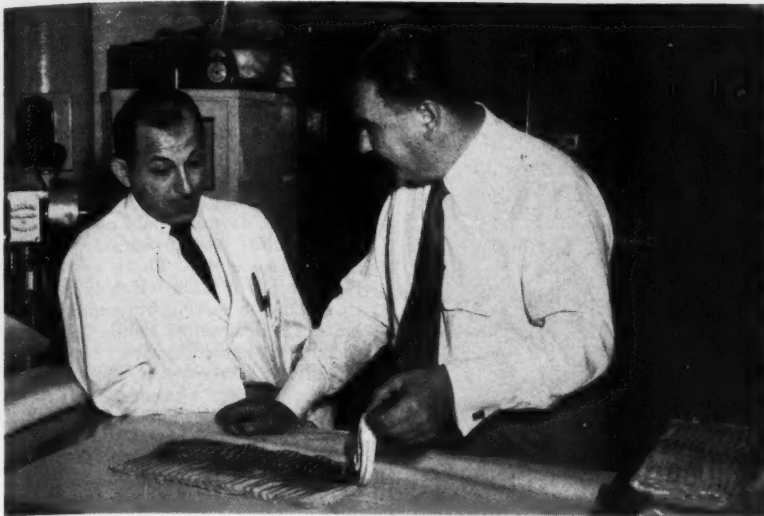
1. Technician W. Kalchbrenner places belly within the stripper frame of new machine.



2. He starts motor with left hand and sets lever with right for downstroke of pins.



3. He raises lever and pump reverses its cycle, freeing belly from stripper plate.



H. J. Pappas, chief bacteriologist, and Stephen L. Komarik, director of research kitchen and field service, examine partial slab of sliced bacon for color and texture appearance.

structed which provided a close pattern of artificial pores in the belly. The optimum number of pins, their spacing, the time and the temperature of the curing operation, and the cure itself were perfected through testing and re-checking. Finally a production model of the Penetronic machine was built and tested.

The machine has a 16x26-in. piston head containing 1600 pins. These are arranged to cover any size of green belly up to 26 lbs. The pins are spaced on $\frac{3}{4}$ -in. centers and make an opening of $\frac{3}{32}$ -in. in diameter. Since the distance between the table top of the machine and the stripper plate is 3 in., any belly from a light pig to a heavy sow can be handled on the device. The machine's only function is to provide a great number of artificial pores through which the meat can absorb the cure more rapidly. Production rate of the machine is stated to be seven slabs per minute, or 420 per hour. When used for 12/14 bellies the unit can prepare 40,000 lbs. during a 7½-hour work day.

In actual operation the green bellies come directly to the machine operator from the cutting floor via belly trucks or chutes. The Penetronic Cure machine, being mounted on wheels, can be pushed to the section of the cellar where the bellies are to be laid down. The operator takes the belly from the truck, places it under the head of the machine and activates the unit. The belly is penetrated on the downward stroke by the pins and on the upward stroke it is pulled clear of the pins as it is lifted against the stripper plate. The needles pull through the stripper plate and the freed belly falls on the table. top. A measure of dry cure is poured on the face of the belly and spread uniformly as the bellies are placed on floor racks. The bellies are stacked ten high. Three days after laying down, the cured bellies are picked up, washed and smoked.

The penetration of the cure through normal capillary action takes place throughout the whole belly from the pores as well as the rib side surface.

Working outward from the pores, the cure has to penetrate only $\frac{3}{8}$ in., or half the $\frac{3}{4}$ -in. distance between the pin holes. During curing the artificial pores in the belly actually do not seal (except optically) even though the meat tends to knit together. When the cut is placed in smoke, however, the heat aids the knitting action and completely closes the pores in the bacon. Close examination of sliced bacon cured by this new technique showed no marks or structural damage of any sort. Until the pores are actually closed they aid in smoke penetration and development of a superior smoke flavor.

It is stated that the technique develops a better flavor in the finished product since curing is done at temperatures somewhat higher than normal, namely in the 48 to 50°F. range. Since there is very rapid penetration of the curing ingredients throughout the whole of the slab, the higher temperature can be used with safety. It is believed that the flavor-producing bacteria are more active while growth of spoilage bacteria is inhibited by the rapid absorption of the cure.

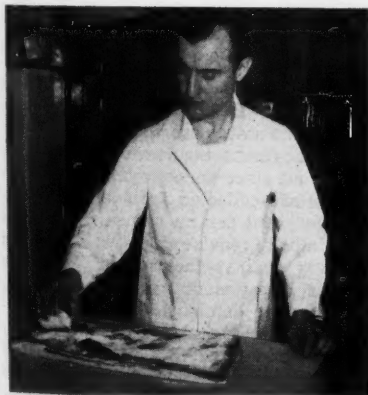
Flavor is also said to be improved by the even absorption of salt by the belly. Unlike fancy dry cured bacon prepared in conventional boxes, there is no variation in the amount of salt absorbed by the different layers of pierced bellies placed in cure. Salt freed during the curing process drains off onto the floor and is not trapped in a restricted area to be more fully absorbed during a prolonged period. Griffith technicians state that the end percentage of salt in a slab of bacon cured by the new process can be held to a definite level by controlling the percentage of salt in the patented curing material. Flavorwise, moreover, the speed of the process is reported to avoid any breakdown of the fat in the bacon.

The technique yields a finished product with uniform color throughout the whole slab and with a shelf life, under normal handling, of at least two weeks. No extra moisture is introduced into the belly to require subsequent removal by heat.

A second and major factor affecting color is the even distribution of curing materials within the cut. In conventional fancy dry curing there is likely to be an excess at the surface of the belly which turns dark upon slicing. Under the new technique distribution and absorption of the cure are even through the whole belly.

The pore-making unit is portable and occupies only 26x34 in. of floor area. It is moved forward as the belly pack grows.

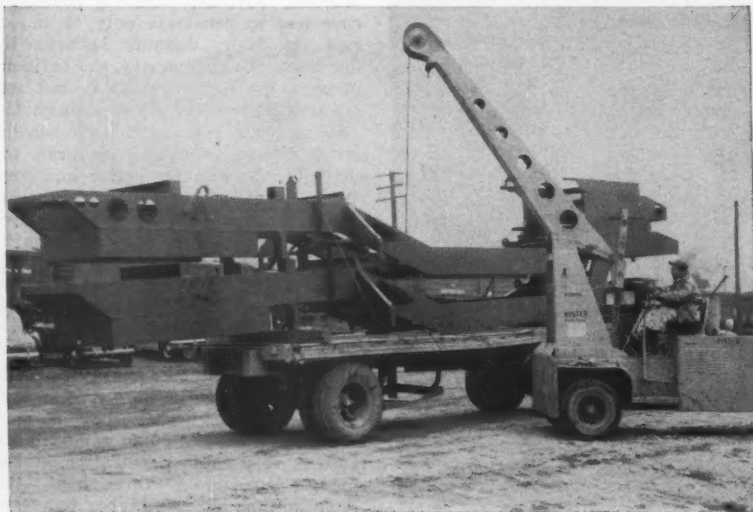
The production models of the machine embody several engineering refinements. The unit is safe since the operator must have both hands on the machine before the hydraulically-operated pin head will travel downward. The machine has an electrically driven hydraulic pump and life-sealed oil reservoir. The arrangement provides a pressure of 175 ppsi. on the downward



4. He pours an exact measure of curing material over belly in conventional way.



5. With deft stroke he spreads cure evenly over belly for uniform pore penetration.



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stroke of the pin head. All electrical parts are splash-proof and all parts of the unit coming in contact with the meat are made of stainless steel or other corrosion proof material.

One feature of the pin head is that its construction makes it easy to disassemble and clean. The head actually consists of two plates, the lower with 1,600 properly placed holes and the upper section forming part of the piston. The stainless steel penetronic pins have a head like a nail. These are inserted into the lower plate which is then held to the upper section by means of four bolts. If the needles should be bent by striking a bone, they can be replaced quickly. In like manner, the whole unit can be quickly cleaned. There is no danger of the needles breaking off as they are solid stainless steel and securely mounted.

The whole new process was under development concurrently with the Thermo-Cure technique previously announced by Griffith (See THE NATIONAL PROVISIONER, page 12, August 18, 1952). The new machine can be used in conjunction with the Thermo-Cure process. The additional pores in the belly permit a more rapid cure penetration, reducing total curing time to six hours.

Skinned bellies can be processed by the new technique. While the needles do not completely penetrate the belly, as there is a clearance between the needles and the machine table top of about the average thickness of a green skin, the difference in penetration between fleshed and skin on belly is of no consequence in curing.

It is stated that bacon cured by the new method has excellent slicing characteristics, and there is no excessive moisture to make the product limp. Yield with the new technique is in keeping with fancy dry cured yields, namely, between 90 to 91 per cent.

Charges Jobless Insurance Is Sought for Strikers

The Department of Labor is trying to force states to use their unemployment insurance funds to support strikes, Laurence F. Lee, president, Chamber of Commerce of the U.S., charged in speaking before the Interstate Conference of Employment Security Agencies.

He explained the strategy lies in trying to persuade Congress to increase the Labor Department's control over funds the states use to administer their unemployment insurance systems. He said that since unemployment insurance funds are collected from employers as a 3 per cent tax on payrolls, the effect would be to require employers to finance strikes against themselves. What the Labor Department wants, Lee warned, is complete domination over these systems. Once that happens, the department could force the states to rewrite the eligibility provisions to include strikers, he said. State laws now disqualify strikers from unemployment insurance benefits.

Renderers Announce Convention Program

The National Renderers Association has completed program arrangements for its nineteenth annual convention next month. The meeting will be held in the St. Francis hotel, San Francisco, Sunday, November 16, through Tuesday, November 18. The directors' meeting will be held Sunday.

The opening session Monday morning will be devoted to an address of welcome by Ray Ricci, president of the Pacific Coast Renderers Association, and reports by the officers. These include John J. Hamel, president; Ralph Van Hoven, vice president; and F. B. Wise, secretary-treasurer of the national association.

The fats and oils situation will be the subject of the Monday afternoon session. Speakers are B. T. Rocca, jr., Pacific Vegetable Oil Corporation, San Francisco, and Dr. L. M. Richards, Stanford Research Institute, Palo Alto, Calif. Rocca attended the International Congress of Oilseed Crushers at Copenhagen, Denmark, last summer and will give his impressions of the world fats and oils picture. Dr. Richards will report the progress of the inedible tallow and grease research program being sponsored by a number of Pacific Coast renderers.

The annual banquet will be held Monday evening in the Colonial Room. Ladies are invited to it and to the reception and social hour in the Italian Room, starting at 7 o'clock. Another social event is the luncheon on Tuesday, the speaker being Robert Saxe, humorist. The topic is "Fun in the Garden."

On Tuesday morning, L. S. Farrell, Process Engineers, Inc., Los Angeles, will discuss rendering plant sewage and pollution problems. He will be followed by J. F. Bertuccio, J. C. Corrigan Co., Boston, who will discuss the use of conveyor equipment in the rendering plant.

In the afternoon, the topic will be the animal protein situation. Dr. H. J. Almquist, Grange Co., Modesto, will speak on the significance of animal proteins in poultry nutrition. Dr. O. H. M. Wilder, American Meat Institute Foundation, Chicago, will discuss the outlook for animal proteins, based on the latest research and nutritional developments.

A business session will close the convention.

Makes Grain Storage Loss Report

The Senate agriculture committee this week released its long-awaited report on its grain storage investigation, charging that the government has lost at least \$10,000,000 in privately-stored grain and about \$4,000,000 due to deterioration. The report criticizes lax administration of the storage program by the Agriculture Department and recommends tightening up the administration and enforcement program.



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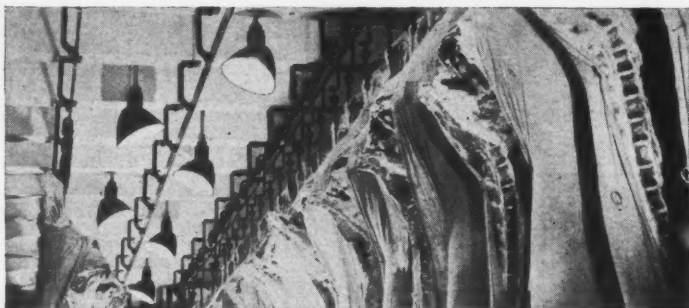
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NIMPA and EMPA List Objections To P. & S. Rule Changes as Hearings End

OFFICIALS of the Department of Agriculture last week concluded a series of hearings held at points throughout the country on proposed changes in regulations under the Packers and Stockyards Act of 1921. Further statements may be submitted until October 10, after which briefs may be filed until November 15. After that definite regulations will be drawn up by the Department and published in the *Federal Register*. After such publication, written objections or arguments may be filed.

Views of the National Independent Meat Packers Association and the Eastern Meat Packers Association have been filed with the Packers and Stock Yards Administration by C. B. Heinemann, sr., as president of NIMPA and secretary of EMPA. His statement said that the associations oppose any effort to impose new or amended regulations which would have the effect of:

- (a) Changing long established market practices clearly within the law.
- (b) Altering customary methods of marketing when such changes would harm packer members, but benefit large competitors.
- (c) Tend to force NIMPA and EMPA members to employ full time buyers to represent them on each market where they have heretofore purchased livestock.
- (d) Tend to drive the associations' members out of posted public markets, and to buy thereafter on non-posted livestock markets.
- (e) Tend to prevent members from buying the particular species, types and weights best suited to their trade.
- (f) Tend to impose added charges on members by compelling them to maintain storage and holding pens not heretofore necessary.
- (g) Tend to prevent NIMPA and EMPA members from buying animals known by them to be best suited for their trade, and to pay a price they feel is justified under the circumstances, and without regard to elements of cost going to make up the total cost to them.
- (h) Tend to permit large competitors of the associations' members to do, or to continue to do certain things, or engage in certain legal activities denied to others.

In continuation, Heinemann pointed out that the theory of "clearing" brought out in the proposed rules is fair, but the plan would create violent disruption in trading. He noted that some of the ablest dealers operate on slim margins and have no great amount of invested capital and nothing to use as collateral for a bond.

Heinemann also took exception to the plan of limiting sales and purchases

by and between market agencies, dealers, etc. He said that the associations will resist any efforts designed to give the stockyards control over packers, except when strict supervision is exercised over the yards by the Packers and Stock Yards Administration.

Heinemann defended the packers' right to buy, or refrain from buying, on any market open to competitors and opposed any licensing system which would be under the control of interested parties. He scored the proposal to open packers' records to inspection and characterized as "absurd" the regulation which would require packers' salaried buyers to register as dealers.

The NIMPA-EMPA spokesman summed up the associations' position on the proposals as specifically objecting to any changes which would have the effect of diverting the buying of livestock for members away from posted public stockyards to country buying stations. The alternative of forcing packers to place salaried buyers on each market from which they may obtain livestock from time to time is equally impossible for members, because of the cost.

The primary target of other packer witnesses at the hearings was a proposal that packers' records should be thrown open to the inspection of Department officials under certain circumstances. The Department took the position that an old case where such inspection had been denied in the courts has been recently outmoded by cases giving regulatory agencies rather broad powers of inspection.

Another proposal requiring that packer scales for the weighing of livestock for purchase be maintained and operated in a manner similar to the scales at posted stockyards was not seriously opposed; nor was a provision requiring market agencies to exclude packers from participation in the making of rules governing relationships of market agencies to their consignors.

Two of the proposed measures, aimed at eliminating any restriction or limitation of competition on the buying side of the market, were opposed by some packers because of the wording of the regulations. It was felt that the rules as worded would prohibit some activity which does not restrict or limit competition. New wording will be proposed for these sections.

A great deal of packer testimony was focused on the new requirement that employed packer buyers be required to register as dealers. This rule, when studied in connection with certain qualifications as to registrants generally, would seem to curtail the authority of a packer to select his own employees engaged for the purpose of buying livestock. Government witnesses stated that this was not their intention, and they indicated that these regula-

tions would be redrawn. The purpose of the registration requirement is to subject packer employed buyers to penalties under the Act for improper action on the public market, according to representatives of the Secretary of Agriculture.

Another proposal criticized by some packers would give stockyard companies some authority over the admission of dealers to the market by making the requirement of pens to such dealers a prerequisite of registration, and a requirement that all dealers must have pens. Packers buying from dealers felt that this change might give stockyards owners too much power over the buying side of the market.

The hearings were well attended by representatives of packers, stockyards, dealers, order buyers, commission men, cooperatives and producers.

OPS Makes Many Changes In Horsemeat Regulation

Several changes in the horsemeat regulation were made this week by OPS in Amendment 2 to CPR 129.

It provides the OPS markup of \$3 per cwt. for sales of horsemeat by slaughterers to zoos, animal hospitals, kennels, research laboratories and other such buyers in quantities of between 100 and 1,000 lbs. daily.

It sets special ceiling prices for steaks and roasts derived from the ribs and loins of the horse carcass to compensate for the extra cost of necessary trimming. It adds a new definition of a "peddler truck sale" and revises the definition of a "wholesaler."

Also, in order to avoid widespread changes in the standard formula for several leading dog food products, the specification that these foods contain a certain percentage of horsemeat to qualify for a higher price range has been revised. The lowest price range has been changed from 30 per cent horsemeat to 25 per cent, with the next price range covering products containing from 25 to 80 per cent horsemeat.

National Canners Group to Hold 1953 Meet in Chicago

Problems of efficient management in the production of canned foods will be emphasized in the program sessions being planned for the forty-sixth annual convention of the National Canners Association, February 21-25, in Chicago. The laboratory, raw products and other scientific convention sessions will be given even greater emphasis than usual, along with an expansion into some of the other professional fields dealing with production.

Although the details of the conference have not been fully developed, the program will be divided into four major parts: Advanced processing techniques and quality control; efficient production of high quality raw products; legal and regulatory problems, and operations analysis and other tools of management.

UP & DOWN THE MEAT TRAIL

Swift Elects N. B. Swift To Vice Presidential Post

Nathan B. Swift, assistant vice president of Swift & Company, has been elected a vice president by the company's board of directors. He will have jurisdiction over hog buying, fresh pork products, smoked and cured meats and casings. He is the great grandson of Gustavus F. Swift, founder of the company. His grandfather,



N. B. SWIFT

Louis F. Swift, was president for many years, and his father, Alden B. Swift, was a vice president and director at the time of his death in 1936.

N. B. Swift started with the company in 1932. He became manager of the meat packing plant at Watertown, S. D., in 1940, and two years later became manager at North Portland, Ore. From 1947 to 1949 he was assistant manager of the Chicago plant. He was assistant to John Holmes, president, from 1949 until his appointment as assistant vice president in June this year.

Renderers Association Plans Regional Meet in Milwaukee

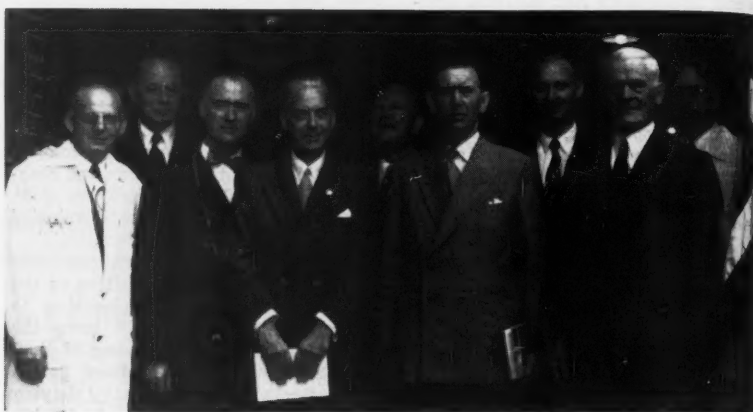
The annual meeting of the Fifth Regional Area of the National Renderers Association will be held on October 19 and 20 at the Plankinton House in Milwaukee, Wis. Details of the program have not been announced but it is expected to be profitable and enjoyable.

Social events include a buffet banquet on Sunday evening for both men and women attending. On Monday there will be a members' luncheon and a ladies' luncheon.

Hotel reservations should be sent to Plankinton House, and reservations for the meeting to Jerome L. Cohen, secretary-treasurer of the Fifth Regional Area. His address is Jacksonville Reduction Co., Jacksonville, Ill.

New Marhoefer Gen'l. Manager

John H. Marhoefer, president of the Marhoefer Division of Kuhner Packing Co., Chicago, has appointed William Dillon as general manager of the Chicago plant. Dillon was formerly with Cudahy Packing Co., South Chicago.



RECENT DISTINGUISHED VISITORS at the Chicago plant of Wilson & Co. were Prime Minister Oscar Torp of Norway and his party which included Hans Olav, Norwegian assistant secretary of state for public relations; Consul General Knut Orre, who has just arrived in Chicago to head the Norwegian Consulate, and Norwegian Vice Consul Monrad Helle. Premier Torp and his group were conducted on a tour of the plant by Wilson vice president Harry J. Williams, M. R. Swanson and H. L. Olson. The party was then greeted by Thos. E. Wilson and Edward Foss Wilson, chairman and president, respectively, Wilson & Co. Left to right in the picture: Swanson; Williams; Kristoffer Oddsen, commercial attache, Norwegian Consulate; Orre; Olav; Prime Minister Torp; Helle; Thos. E. Wilson, and Olson.

PERSONALITIES and Events OF THE WEEK

►W. J. Connolly, who has been assistant manager of the provisions department, Wilson & Co., Inc., has been named manager of the Chicago plant.

►Mickelberry's Food Products Co., Chicago, has leased cooler space in the plant of the H. F. Busch Co., Cincinnati. The Busch plant is continuing to operate as usual.

►E. Y. Lingle, president of the Seitz Packing Co., St. Joseph, Mo., has been appointed chairman of a newly organized division of the industrial section in the St. Joseph Community Chest.

►A. W. Brickman, president, Illinois Meat Co., Chicago, has been elected a director of the Great Lakes Dredge & Dock Co.

►George B. Coover, sr., St. Louis district manager of Armour and Company from 1923 until his retirement in 1931, died recently.

►The Greater Des Moines committee has announced the election of John Zeis, manager of the Iowa Packing Co., to its board of directors.

►John M. Powell, 54, manager of the Swift & Company plant at Kansas

City, suffered a fatal heart attack the evening of September 19, in the stands of a suburban football field. His son, John Powell, jr., played through the game without knowing of his father's death.

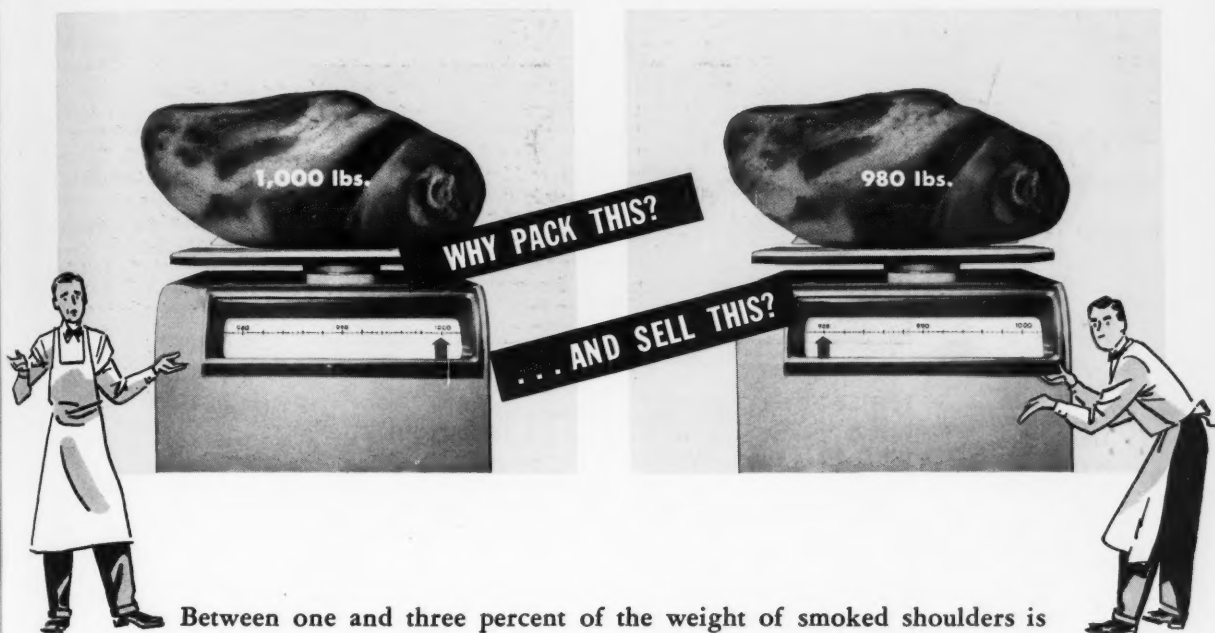
►John Hartmeyer, general manager, Kuhner Packing Co., Muncie, Ind., was a principal speaker at an eight-county meeting of cattle feeders and breeders held recently in Muncie. He spoke on "Prospective Beef Prices from the Packer's Viewpoint."

►Lawrence P. Burns, head cattle buyer for Armour and Company at St. Joseph, Mo., has been transferred to Kansas City, George H. Damsel, Armour St. Joseph manager, announced. He said that Burns would take over the head cattle buying position at Kansas City on the retirement in the near future of L. A. Fiquet. Burns represents the third generation of his family who have bought cattle for Armour. He joined the firm in 1924.

►Three former executives of Peoria Packing Co., Inc., a subsidiary of Stahl-Meyer, Inc., which quit business some time ago, have organized a firm. Officials of the new company, Peoria Meats, Inc., are Rolland E. Parish, who had been plant manager; Robert A. Parish, who was sales manager, and Robert L. Sparrow, who was chief

(Please turn to page 87)

Stop Shrinkage in Smoked Shoulders with **CRYOVAC PACKAGING**



Between one and three percent of the weight of smoked shoulders is lost — through shrinkage — before they leave the packer's plant. This weight loss comes directly out of profits . . . a steady drain that can amount to thousands of dollars. Yet such a waste of profits is unnecessary for it can be prevented with the CRYOVAC packaging process.



CRYOVAC PACKAGING
MEANS GREATER PROFITS
FOR THE PACKER

Look At These Advantages!

With CRYOVAC packaging—
butts, shoulders, hams, loaves, tongues,
bacon, corned beef . . .

- KEEP THEIR WEIGHT
- HOLD ORIGINAL APPEARANCE
- RETAIN TEXTURE AND FLAVOR
- SHOW NO MOLD GROWTH
- CAN BE PACKED WELL AHEAD
OF SEASONAL DEMANDS



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HERE'S HOW THE CRYOVAC PROCESS PROTECTS SMOKED MEATS

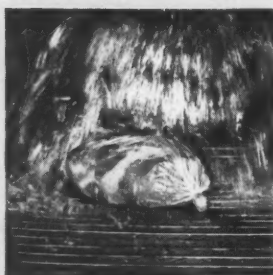
The CRYOVAC method of packaging smoked meats is different from all others. No other film—no foil nor paper approaches it in the advantages it offers the packer. For the CRYOVAC process shrinks-on a skin-tight CRY-O-RAP bag* which is moisture proof and air tight.

First, the smoked meat is slipped into a tough CRY-O-RAP bag made from a transparent plastic film.

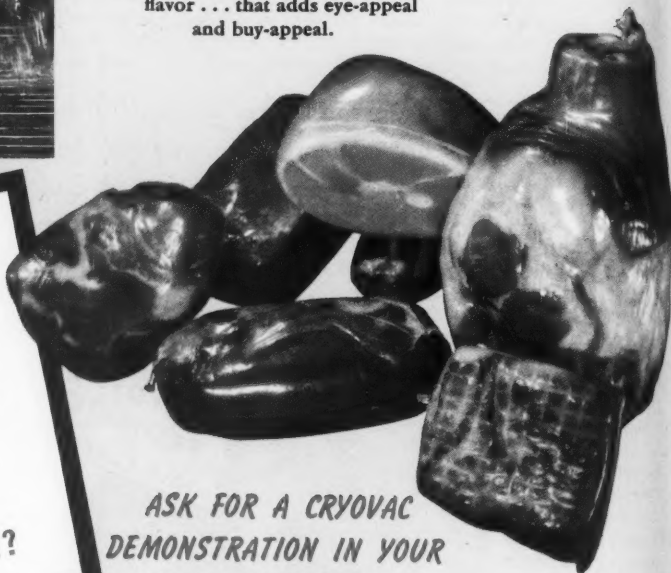


Next, the vacuumizer sucks out the air and the bag is vacuum-sealed, forming an air tight and moisture proof package.

Finally, the sealed package is dipped momentarily into hot water, causing the CRY-O-RAP bag to shrink to the contours of the meat . . . eliminating air pockets.



The Result—a vacuum-sealed second skin that is odor-proof and grease-proof . . . that retains original weight, bloom, aroma, and flavor . . . that adds eye-appeal and buy-appeal.



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USE CRYOVAC PACKAGING!**

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Chamberlain
Colonial
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**ASK FOR A CRYOVAC
DEMONSTRATION IN YOUR
OWN PACKING PLANT**

* MADE FROM A SPECIAL DEWEY & ALMY - DOW SARAN

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IN
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CRYOVAC DIVISION

DEWEY and ALMY CHEMICAL COMPANY, CAMBRIDGE 40, MASS.

Late AMI Convention News

Among the supply firms which will be represented at the American Meat Institute convention, in addition to those listed on page 63, are the following:

The Dow Chemical Co., Midland, Mich., whose representatives will be W. S. Schock and A. R. Tucker, jr., Styrofoam sales, plastics department, Midland, and John T. Rayburn of the company's Chicago office.

C. E. Dippel & Co., Inc., New York, will be represented by C. E. Dippel.

auditor and office manager. All have wide experience in the meat packing field. The new business has been authorized to issue 1,000 shares of common stock with par value of \$100 per share. Peoria Meats, Inc., will deal in fresh meats and provisions.

► Nearly \$2,000 in cash and checks and \$500 worth of meat were recently reported stolen from the Peters Packing Co., Springfield, Ill. Norman Peters, the owner, said that someone entered the plant during a weekend by breaking a window.

► Joseph F. Scanlon, an employee of the U. S. Department of Agriculture for 35 years and supervisor of the meat grading division in New York city for more than a decade, retired August 31. For several years he was also an assistant national supervisor of the division. Widely known to the meat industry in the metropolitan New York area since joining the meat grading service in 1930, Scanlon was credited with expanding the use of graded meats by the numerous ship lines operating out of the Port of New York.

► McCook (Nebr.) Packing Corporation is operating regularly, following a successful test run. The plant had been closed for some time.

► B. M. Haines, Cudahy Packing Co. cattle buyer at Omaha, Nebr., has been elected president of the Stockyards 400 Club, an organization that promotes the Omaha market.

► Jean Hosmer has leased the first and second floor offices at 104 N. Delaware ave., Philadelphia, for the wholesaling of meat and the storage of meat products.

► Frank D. Warner, formerly assistant manager of Armour and Company's Philadelphia branch, died recently. He retired in 1948.

► Crown Packing Co., Detroit, bought the grand champion pig, a Chester White, at the Michigan State Fair. The animal sold for \$5 a pound.

► A motion to dismiss a damage suit instituted in July against the Carstens Packing Co., Tacoma, Wash., has been filed by the government in the U. S. district court in Tacoma, the Associated Press reported. The suit seeks to recover an undetermined amount of money in damages in what the government charged was a fraudulent sale of meat to the Army. The motion

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to the pleasure of renewing old friendships and making new ones.

Bring your problems with you, if you wish (we will give you every bit of help you want)—or just come in—enjoy yourself.



Custom FOOD PRODUCTS, INC.

MANUFACTURERS OF QUALITY FOODS AND FOOD INGREDIENTS

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Having trouble with moisture in solving maintenance problems of your materials handling equipment? If so, you'd better get acquainted with our "Master of Moisture"—the Aerol Seal Wheel.

Developed to withstand constant subjection to widely varying temperatures, water, steam and pressure, the Aerol Seal Wheel has completely proved itself in the plants of leading food processors throughout the country. Savings in maintenance costs alone spell extra profits for cost wise buyers.

Special design and construction of the Aerol Seal Wheel prevents foreign matter from entering the hub, and retains factory lubrication for life! Best quality live rubber tread is so compounded that it is literally impervious to the action of animal fat or brine.

WRITE TODAY for catalog. Address inquiries to Aerol Co., Inc., 2424 San Fernando Road, Los Angeles 65, California—Dept. NP.5.

WATER TIGHT—AIR TIGHT

Neoprene O-rings are housed so that there is a positive air and water tight seal... Condensation within the hub prevented; bearings permanently adjusted. Foreign matter is excluded.

FACTORY LUBRICATED FOR LIFE!

Lubriko-Master lubricant (M-21) has unusual film strength, extremely high melting point and low cold test. Will not corrode, cake, gum or separate.

FOR SAVINGS... CONCENTRATE ON

aerol

AEROL CO., INC.

2424 SAN FERNANDO ROAD, LOS ANGELES 65, CALIFORNIA

NO WHEEL ROLLS LIKE AN AEROL

to dismiss was filed after the court approved a \$40,000 compromise settlement.

►Birger E. Forssell, 64, manager of the refinery division of Wilson & Co., Inc., Chicago, died this week.

►Emge Packing Co., Anderson, Ind., recently entertained its softball team at a dinner party. The team won the city industrial league title as well as the county championship.

►The Newby Packing Co., Anderson, Ind., which was purchased by the H. and H. Packing Co., has reopened for business after considerable remodeling. Tom Hawkins, manager and owner, said the plant will do a wholesale and custom killing business.

►L. N. Murray, refinery superintendent of the Fort Worth plant of Armour and Company, retired recently after 45 years. Jack Tarpley, who succeeds Murray, has been with the company since 1923.

►A number of Chicago's leading advertising executives and agencies helped spark the "Crusade for Traffic Safety," currently underway in Chicago. It is sponsored by the Citizens Traffic Safety Board, formed about a year ago when a number of prominent men in Chicago industries decided something should be done to decrease traffic accidents. John Holmes, president of Swift & Company, was among the 15 in this original group. They obtained contributions for the work from other firms, including meat packers, and decided on a large "crusade." A committee composed of advertising and public relations executives from the 15 companies was assembled to plan the promotion. Among these is Ray Weber, assistant advertising manager of Swift. Five of the largest Chicago advertising agencies were asked to help. A slogan, "Stop, Look and Live," was adopted and used on all material. Three full page daily newspaper ads formed the backbone of the campaign, which also used television and outdoor posters. Veteran safety leaders describe the effort as the most comprehensive ever conducted.

►Stark, Wetzel & Co., Indianapolis, is sponsoring a radio serial of the story, "I Was a Communist for the FBI." The documentary was first published in the *Saturday Evening Post*. The program is being carried on stations WBAT in Marion and WIOW, Kokomo, Ind., Thursday evenings. It stars Dana Andrews.

►Morton Zweighaft, president of his own provision firm in Philadelphia, died recently. He was 33 years old and death resulted from a heart attack.

►A gas explosion at the Rapides Packing Co., Shreveport, La., injured six workers and caused considerable damage to the plant. The explosion, which occurred in the sausage room, resulted from a collection of gas that is believed to have escaped from a pipe once connected to a heater which was later removed.

Many Eastern States Increasing Toll Highways

Several developments concerning toll highways throughout the East and Southeast have been reported.

A commission to study Rhode Island highway financing, with particular reference to possible use of toll roads, will be appointed shortly, according to the governor. The state is currently engaged in a 12-year highway construction program.

West Virginia's State Turnpike Commission took steps to obtain additional information as to the means by which it might comply with the governor's recent order directing it to build the state's projected new toll highway as a multiple-lane turnpike, instead of a two-lane facility.

Clearing the way for a start this fall on construction of its 33-mile Delaware River extension, the Pennsylvania Turnpike Commission sold a \$65,000,000 revenue bond issue to an investment banking syndicate. The bonds will be used to finance construction of the extension from the present eastern terminus of the turnpike to a point on the Delaware River near Edgerly. It later will connect with a bridge over the river leading to the New Jersey Turnpike.

New Jersey's State Turnpike Authority has asked its bondholders to approve a new \$20,000,000 revenue bond issue to finance turnpike improvements and extensions, including connecting links to the Pennsylvania Turnpike and the New York Thruway. Meantime, New Jersey's State Highway Authority is conducting a promotional campaign aimed at obtaining public approval at the forthcoming November election referendum on a proposal for a \$250,000,000 revenue bond issue. This would be used to finance completion of the 180-mile Garden State Parkway.

In Maine, the State Turnpike Authority is estimating approximate location and costs of a projected 60-mile extension of the Maine Turnpike to Augusta by way of Gary, Lewiston-Auburn and Gardiner.

Mexico Slaughtering Tax

According to reports from Mexico, Mexico City butchers are returning meat supplies, claiming they are overstocked. However, suspicious city authorities have instructed their inspectors to investigate the situation to see whether this might be a maneuver to obtain higher prices from the public.

Meanwhile new slaughtering taxes for livestock have been announced: Beef cattle more than 100 kilos in weight, what amounts to about \$1.43; for beef from 50 to 100 kilos or calves, 74c; from 25 to 50 kilos, or yearlings, 45c. Tax for slaughtering hogs is about 86c a head, and for sheep, 28c. The tax is expected to curtail activity of illegal slaughterhouses—a chronic problem of Mexico—still further.



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Only 38.00

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TRUCKS and "DICO"
DRAIN STANDS
at new low costs!**

**Check these low prices
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(20) SERIES "FLOATAWAY" BARREL TRUCK	
Model No. 20 Equipped with 10"x2 1/2" Roller Bearing metal wheels.....	\$38.00
21 Same as No. 20, except round steel hoop instead of chime hook.....	40.50
(60) SERIES BAG, DRUM AND KEG TRUCK	
Model No. 60R With 8"x2 1/2" DICO Roller Bearing solid rubber tired wheels.....	30.00
(40) SERIES "BARL-MOVR" TRUCKS	
Model No. 42 22" width with 10"x2 1/2" Roller Bearing metal wheels.....	42.00
44 Same as No. 42, but 24" width.....	43.00
(70) SERIES "WAREHOUSE" and "COMBINATION BAG AND BOX" TRUCKS	
Model No. 70 20" width, with 10"x2 1/2" Roller Bearing metal wheels.....	45.00
70 Same as No. 70, but 22" width.....	38.00
(80) SERIES "RAILROAD FREIGHT" TRUCKS	
Model No. 80 24" width, with 10x2 1/2" Roller Bearing metal wheels.....	45.00
81 24" width, with 10"x3" Roller Bearing molded-on rubber tired wheels.....	46.00
"DICO" COMBINATION TRUCK AND DRAIN STAND	
Model No. 93 With 8"x1 1/2" Plain Bearing metal wheels.....	34.00
(90) SERIES DRAIN STANDS	
Model No. 92 "E-Z Rock" Drain Stand, no wheels.....	10.50
92W "E-Z Rock" Drain Stand, with wheels.....	12.00
90 Heavy Duty Drain Stand, no casters.....	13.25
90W Heavy Duty Drain Stand, with casters.....	14.25
91 Heavy Duty Drain Stand, with top rollers.....	15.75

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Fill out handy "ORDER BLANK" below and mail at once! Limited Supply!

Keebler Engineering Co., 1910 West 59th St., Chicago 36, Ill.

Gentlemen: Please ship immediately the truck (or trucks) checked:

Model Nos.: 20, 21, 60R, 42, 44, 70, 71, 80, 81, 93, 92, 92W, 90, 90W, 91

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PLANT OPERATIONS

IDEAS FOR OPERATING MEN

Mechanical Cleaning Methods Save Time, Cut Costs, Case Studies Show

CLEANING is an essential step in any food establishment and doubly so when the product is a highly perishable item such as meat. Not only do the plants within the meat packing industry practice rigid sanitation as a matter of self-interest, but the nature and the extent of the cleanup are frequently prescribed by regulation. Much of this essential cleaning is still done by the laborious and slow manual method. The failure to use suitable cleaning equipment is attributable to a lack of appreciation of the time which mechanical cleaning equipment can and does save.

Examples of time saved in cleanup operations within various meat packplants are cited by Oakite Products, Inc., of New York.

In a Nebraska plant, a beef loading dock constructed of wood blocks covers an area 800 ft. long and 24 ft. wide. During the workday, the top of the wooden block floor is soiled with bits of fat and meat which are smeared and pushed into the wood by the wheels of power tractors. The tractors themselves leave crisscross tire marks on the face of the blocks. Manual cleaning with steel brushes, cleanser in powder form, and hose water mixed at a conventional tee required 24 man-hours and still left the smudge from the rubber tires of the tractors. The packer then decided to use the Oakite hot spray unit. Cleansing time for the dock was cut in half. The job is now done in 12 man-hours. Furthermore, the pressure spray removes the tracked-in soil and the grain of the wood is visible once more.

In another plant of medium size, it was the practice of the regular gang to clean down the whole killing department at the end of the day's work. Although white tile walls expedited cleaning, the operation still required ten hours of overtime per day. Hand cleaning of the galvanized iron and wooden eviscerating tables added overtime. This packer decided to use mechanical cleaning in his operations. The result is that all overtime for the cleaning operation has been eliminated. Cleanup is now easily handled during the regular workday.

The savings offered by mechanical cleaning should be of great interest to the medium and small plant since the building area and equipment to be serviced seldom justify use of a separate cleanup gang. The task is usually performed by a regular gang working as a unit or by individuals selected by



VERSATILITY OF Oakite method permits on-the-spot cleaning of movable equipment such as the bacon trees shown above.

the owner. Since such a plant generally operates close to capacity, the cleanup job normally requires overtime. Under these conditions, two factors tend to increase the time required for cleanup when manual methods are employed. First, it is an extra job that the employee performs because he wants a few more hours. Some employees never want clean-up work; others always welcome the few extra dollars. Second, the employee's physical energy usually is at a low point and it takes him a longer time to do a given piece of work that requires hand scrubbing and hosing.

Use of mechanical cleaning equipment, such as the hot spray unit, cuts down cleanup time for a number of reasons. First, such equipment employs the correct combination of pressure, heat and cleaner strength. The specific detergent for a given job is

Water Supply Handrail

One plant visited recently by the Provisioner has employed an idea which might be useful, with variations, to other meat processors. The plant has a long and winding concrete ramp from the ground to the third floor level. Along one side of the ramp is a pedestrian stairway. The floor-to-floor handrail for this stairway serves a dual purpose for it is actually a water supply line fitted at various points with outlets, etc. Hose can easily be attached for washdown and other purposes.

premixed in the tank of the unit. It is thoroughly dissolved and used in the correct concentration. There is no wasteful spreading of the detergent in $\frac{1}{4}$ -in. thickness over the floor in the vain hope that somehow the detergent will do all the work. This is often the case in hand operations. The temperature of the water is brought up to the most desirable level and remains constant during the entire job. While heating is the basic function of the live steam used it also helps dissolve the detergent by its turbulence. No changes in steam pressure can inadvertently lower the temperature of the cleaning solution. The pressure at the spray head is provided by a mechanical pump and can be maintained at any desired working level up to 55 lbs.

The pressure used will vary with the type of cleaning being performed. Where saturation is desired, such as in a smokehouse, a pressure of 15 lbs. is sufficient. However, in cleaning sausage manufacturing equipment where part of the material must be knocked off, a higher pressure will be used. The unit applies all three of the elements needed in cleanup—detergent, temperature and pressure—in effective combination. The worker using the time-honored brush and hose technique never can equal the effectiveness of the unit. The conventional tee arrangement, whereby the live steam line provides the heat and force at the spray head, seldom gives the correct pressure. As the hose becomes heated through the passage of steam, the employee will cut back the pressure. The hose with ordinary house pressure never can yield the pressure provided by a pump. If more steam is admitted from a higher pressure steam line, not only will the hose become too hot to handle, but there is real danger that the steam will force the water back. The conventional hose is not the correct tool for cleanup since it is too difficult to hold it at temperatures for effective cleaning. The employee using a mechanical spray unit can cover a large area with minimum movement. Since the unit is mounted on wheels it can be moved about quickly. In 30 minutes the workman can cover an area of approximately 12,000 sq. ft. with pressure-applied hot detergent solution. Furthermore, the spray can be applied as far away as 15 ft. from the nozzle.

For detergent economy the hot spray method is generally recommended for most packinghouse cleaning jobs. The detergent is sprayed over the area to be cleaned, allowed to soak, and then the area is hot-pressure rinsed.

In one plant the cleanup crew arrived after working hours. Since exact quitting times could not be predicted, the gang arrived several hours after the day crew had done its rough cleaning. When new equipment was added the cleanup crew had to work overtime as the dried material required much hand scrubbing. Mechanical cleanup was

We cordially invite you to visit us in our Hospitality Suite at the Palmer House during the American Meat Institute Convention. See bulletin board for location

PREMIER CASING COMPANY

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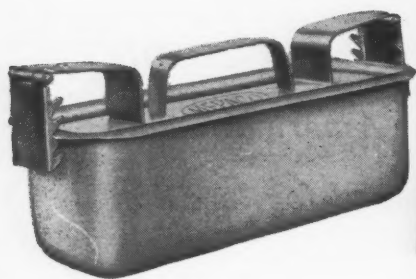
TRY IT AT OUR RISK! SOLD WITH AN IRONCLAD GUARANTEE

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2520 HOLMES ST., KANSAS CITY 8, MO.
Gentlemen:
Send me _____ pounds of OLD BALDY at the price indicated. I will use it according to directions. If it does not prove satisfactory, you are to refund the entire purchase price or cancel the charge.

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PRICES
10 lb. ctn. per lb. 35¢
50 lb. drum per lb. 32¢
100 lb. drum per lb. 30¢
300 lb. bbl. per lb. 26¢

Prices F.O.B. Kansas City
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SAVES TIME... SAVES EFFORT... SAVES SPACE

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struction simplifies storage problems... means less parts to clean. Unbreakable, corrosion and pit-proof, MEPACO 818SSL gives a lifetime of heavy duty service. Let MEPACO go to work for you.



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For over 50 years ASMUS BROS., INC., has sold only the highest quality spices and seasonings. During this half-century, ASMUS BROS., INC., has established an enviable reputation for dependable products and reliable service. You can be sure that dependability has always been and will continue to be our watchword in the years to come.

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CARDAMOM
MARJORAM
SAGE, ETC.

Ground and packed fresh daily in all size bags and drums.



then tried and the time has been cut one hour below standard and fewer employees are required.

In another packinghouse the cooking kettles were formerly cleaned by hand, a job requiring one hour. The hot spray method cuts the time for this operation in half.

Two men were formerly kept busy all week cleaning the walls in a cooler in a Spokane plant. The area covered and the height of the walls, which called for the use of ladders for the upper level, accounted for the time spent. With the hot-spray technique the same men do the same job in four hours. Success with wall cleaning led the packer to experiment with cleaning bacon racks and trees. Here again substantial savings in time were made.

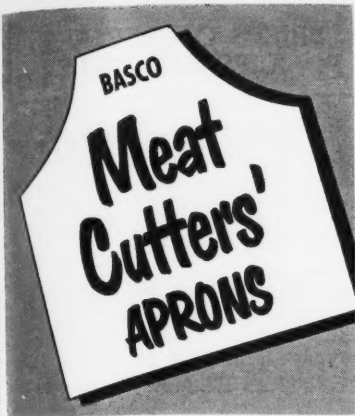
Many packers have found that the small equipment in a plant, such as cages, trees and trucks, can be cleaned very effectively with the hot spray. For hand cleaning each of these units must be moved to a central point. Moving the equipment from its home department to the cleaning station sometimes entails excessive handling. In some instances it may require moving the equipment up and down elevators. Obviously, it is much simpler to move one cleaning unit to a location, such as the smokehouse where the equipment is used and stored, than it is to move 30 cages to a cleaning section. In addition, the hot-spray method is much faster than manual scrubbing.

One Indiana plant reports a savings of \$100 per week in the cost of cleaning its pork kill and cut departments by the hot-spray method.

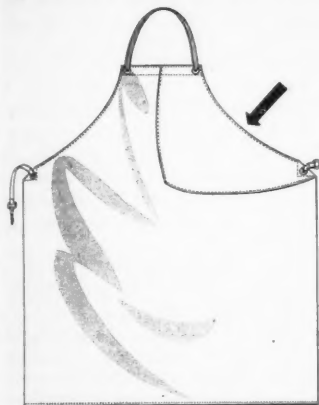
Cleans Crusted Smokehouse

While not a recommended procedure, the hot spray unit has cleaned a smokehouse in which a crust had been allowed to accumulate for 14 years. While the ¼-in. crust could not be penetrated with a chisel, the house was cleaned at a total cost of 6½¢ per square foot by the Oakite method. Now the house can be kept clean at a cost of about 1¢ per square foot. The unit is ideal for cleaning modern air-conditioned smokehouses, since the operation can be performed in about an hour between production runs. Thus cleanup does not require either downtime or overtime.

Any plant using hand methods of cleanup should investigate the possibilities of saving money by use of mechanical aids. While discussion here has centered around the savings in time, there are other economies in water and heat consumption. In hand cleaning heated water is poured out prodigally through a ¼-in. to ½-in. pipe in an effort to wash away dirt. During the course of plant-wide cleanup, a considerable amount of water and heat is wasted. Under the hot-spray technique water is used only as a rinse where it is required and then it is applied with sufficient force and heat to wash away the dirt and grease loosened by the detergent.

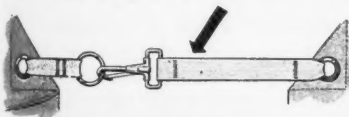


Special Features



EXTRA PATCH

Arrow indicates extra patch on left side that allows cutter to wipe the steel burr off after sharpening knives, saving countless slash marks.



EXPANDING BELT

Another feature is a development suggested by a meat cutter, so that the apron would not bind when bending over and yet would keep snug against the body.

This same apron is also available in yellow or maroon grease-resistant neoprene, without the extra patch and expanding belt.

WRITE FOR DETAILS!

Associated BAG & APRON CO.

2650 W. Belden Ave., Chicago 47, Ill.
phone: Albany 2-7121

Heat-Controlled Branders Make Good Impression Under All Conditions

Proper control of the heating elements in the packinghouse product brander is the key to clear and readable legends and/or brand name identification. Smearly branding results from failure to adjust heat to product and room temperature and moisture conditions. Excessive heat at the heating element dries the ink before the imprint is made. A brander that is too cold will not set the ink, thus it will smear when product is handled.

To overcome these obstacles to good branding, Great Lakes Stamp & Manufacturing Co., Chicago, developed a series of branders for the meat industry with thermostatically-controlled heating elements. The consistently legible brands made with these units has won the respect of meat establishment inspectors. The branders are said to be equally effective on carcasses, fancy meats or casings.

The adjustable thermostat permits close control of the temperature of the branding head, providing consistently good ink imprints under all working conditions. The brander will hold a steady temperature regardless of the speed of application or the temperature of room or product. The brander consistently picks up the correct amount of ink for a legible impression.

In actual operation, the employee can adjust the temperature as product conditions vary. If the product is quite cool or moist, the temperature is increased. Since once set the brander retains its correct temperature, it is unnecessary for the worker to wait until the unit regains heat or try to set the legend with excess physical pressure against product.

An additional advantage of heat-controlled branding is apparent at the retail level. There are no inky smears over the casings or fresh product to cause doubt in the customers' mind as to the condition of the meat. Neither will product carry an excessive amount to the condition of the meat. Neither brand for inspection requirements. The new branders are also being made in burn branding models.

Dry Sausage Storage

The best results are obtained when dry sausage stocks are held at a minimum and the product is stored only for a short time. Semi-dry sausage must be turned over at about the same rate as smoked and cooked sausage like bologna. It should not be stored except for the brief interval before it moves to the retail trade.

Regular dry sausage is washed after drying and is then packed in boxes with thin veneer strips between layers. These strips separate the product, permit circulation of air and absorb excess moisture. After packing, regular dry sausage may be shipped or stored in the freezer at 0° F. or lower.

WHAT'S THE BEST WAY TO CLEAN SMOKEHOUSES?

See page 11

TO SCALD HOGS?

See page 17



Oakite's FREE Booklet on Plant Cleaning

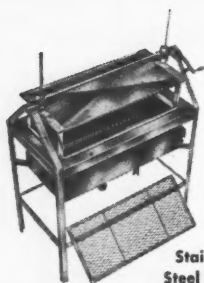
tells you how job-proved Oakite cleaning materials and methods speed these jobs... safeguard product quality... prolong equipment life. Check this list for jobs you want to do better:

- ☐ cleaning smokehouses
- ☐ reconditioning trolleys
- ☐ scalding hogs
- ☐ cleaning conveyors
- ☐ cleaning aluminum molds
- ☐ cleaning vats, tubs
- ☐ removing lime scale, rust
- ☐ cleaning sausage racks
- ☐ steam-cleaning
- ☐ chemical sanitization
- ☐ cleaning delivery trucks

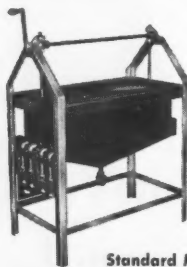
FREE Ask your Oakite Technical Service Representative, or write Oakite Products, Inc., 20A Rector St., New York 6, N. Y., for your copy of illustrated, 36-page booklet "How to Cut Sanitation Costs in Meat Packing Plants."

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Technical Service Representatives Located in
Principal Cities of United States and Canada



Stainless Steel Model



Standard Model

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ADVANCE DIP TANKS

for Browning Meat Loaves

Produce perfect loaves faster . . . get the edge on competition. Give loaves that rich brown, sales-producing crust after they leave the oven, reduce shrinkage to a minimum, and save extra labor time. Economical, simple to operate, easy to clean. Capacity 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, or for browning hams and other products. Available in stainless steel or standard models; gas or electrically heated.

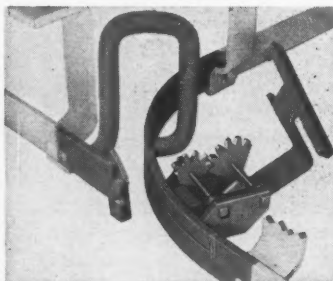
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- Shortening is heated above the tubes only; particles separating from the product fall into cold zone and do not burn or discolor the shortening.
- Automatic controls prevent smoking, thus doubling the life of the shortening.
- No burned or spotted loaves.
- Tank capacity, 9 to 12 loaves per dip.
- Tank may also be used for browning hams, for all types of French frying, or for various hot dips such as gelatin or paraffin.

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THE HAMS that increase
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BRIEFS ON DEFENSE POLICIES AND ORDERS

CONTROLLED MATERIALS: First quarter controlled materials allotments show a cut in steel allotment authority (about 60 per cent of third quarter), with copper and aluminum allotments at the same level as in the fourth quarter.

SOYBEAN MEAL: Price officials are reported about ready to set a new ceiling for soybean oil meal somewhere in the range from \$88 to \$90 per ton. OPS has promised the order by the end of September.

CONTROLLED RESELLERS: OPS has announced changes in its general resellers' order, SR 29 to GCPR, which will permit a reselling chain to take uniform price increases whenever the manufacturer's ceiling goes up uniformly under OPS regulations.

SOAPS AND DETERGENTS: OPS has amended its soaps, cleansers and detergents regulation (CPR 10) to provide a new pricing formula for use in determining distributors' ceilings. It calls for application of the distributor's percentage markup for a comparable product to the wholesale package of the new product.

SHOES: Ceilings on nearly all shoes at all levels of production and distribution have been suspended.

FOREIGN CHEESE: The USDA has increased import quotas on a number of foreign cheese varieties and ended import controls on others in a revision of Defense Food Order 3, effective October 1.

ALUMINUM: Defense Production Administration has completed a new plan for its third-round expansion.

OPS Raises Ceilings of Specialty Pork Products

OPS has issued Amendment 13 to CPR 74 authorizing increased ceiling prices on dried pork, specialty pork products and prefabricated retail pork cuts. They are intended to reflect recent increases in the ceilings of wholesale cuts from which the items are prepared. The changes are effective September 29.

The agency said that after October, when the seasonally adjusted parity prices will be at lower levels, it will revise all wholesale pork ceilings downward.

WSB Rule on Engineers

The Wage Stabilization Board has issued an interpretation defining the scope of the 1952 amendment to the Defense Production Act which exempts from stabilization controls the wages, salaries and other compensation paid to professional engineers employed in a professional capacity. The interpretation is the same as that recently issued by the Office of Salary Stabilization.

OPS Suspends Filing of Drove Compliance and Several Other Reports

As predicted last week in the PROVISIONER, OPS has suspended the requirement that slaughterers file drove cost compliance reports Form 13. Records must still be kept and compliance maintained. Amendment 5 to CPR 23, effective September 30, indicates that reporting requirements will be reinstated if and when live cattle costs rise to ceiling levels and warns that reinstatement on Prime, Choice and Good grade cattle may come soon.

The amendment also makes a permanent change in the reporting requirement by increasing the per period minimum from ten to 20 head of cattle and by easing other reporting and record keeping requirements of such small slaughterers.

Several other minor changes are provided in connection with club cattle, hot weights and packer-fed cattle.

New Red Heart Promotion

John Morrell & Co. has announced an October Red Heart dog food promotion, using newspapers and magazines. Coupons worth 10c toward purchase of three cans of Red Heart, good until December 1, are being offered. Dealers will be paid 2c for handling the coupons. Merchandising aids offered include streamers, stack cards, ad reprints, shelf markers and mats.

First advertisements making the coupon offer appeared in two colors in the Washington (D.C.) *Star* and *Times-Herald*, Baltimore *News-Post*, Boston *Globe* and *Herald Traveler*, Los Angeles *Herald & Express* and Miami *Herald*. Black and white insertions were placed in the New York *News*, the Westchester Group, Newark *News*, Philadelphia *Bulletin* and the Hartford *Times*.

Procter & Gamble Spends Millions on Research

Procter & Gamble Co., Cincinnati, recently opened a new multi-million-dollar research laboratory at Venice, Ohio. The two-story building, with a basement and a penthouse, contains approximately 127,260 sq. ft.

The research facilities are staffed by a force of 300 of whom 110 are graduate chemists and engineers. In the main, the research program will be concerned with soaps, detergents and shortenings.

Maryland Road Project

A proposal that a projected Maryland dual highway linking Queenstown and the Delaware border be made a toll road has been advanced by Edward Turner, state senator. The road as planned covers an estimated 40 miles and is a link in the long-range highway system in Maryland.

The only steak and patty molding machine with automatic paper feed...

THE HOLLYMATIC

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Only \$295⁰⁰ PLUS FREIGHT

Buy it this way, for manual use, get the quickly attached power unit later...when you need completely automatic operation.

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This way, the Hollymatic gives you all the time and labor saving advantages of completely electrically powered operation.

EITHER WAY, YOU GET THESE ADVANTAGES:

With or without the new Electro-Drive Power Unit the Hollymatic gives you absolute portion control, precision molding, plus choice and control of patty size, shape, and thickness. Write for full details today.

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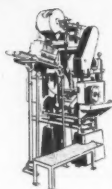


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Peters way!

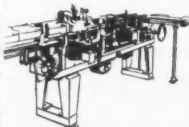
You save space . . . manpower . . . time . . . money when you package the Peters Way . . . in open-top cartons—automatically handled through Peters forming and lining and Peters folding and closing machines. The Peters line of packaging equipment is as complete as its machines are versatile. There are machines to fit your exact requirements, determined by your production capacity, packaging schedule—and your budget. To obtain the multi-savings benefits of the Peters-way, simply write or phone. Or, send carton samples for specific recommendations.

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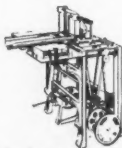
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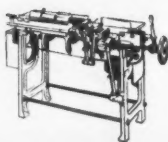
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COMPLETE OVERHEAD TRACKING SYSTEMS

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**YOU NEED A HOLE IN YOUR FLOOR...
...LIKE A HOLE IN YOUR HEAD**

. . . and that good American logic beats anything Confucius ever said. We know, Cleve-O-Cement will take care of the floors. It is used in thousands of food and meat plants the world over. Anyone can apply it. Dries overnight flint hard. Water-proof, slipproof, crumble proof. Resists cold, grease, steam and most acids. Developed especially for dairies, packing plants, bottling plants and wherever a damp, cold floor exists.

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THE MIDLAND PAINT & VARNISH CO.
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NEW EQUIPMENT *and Supplies*

PACKAGED PUMP LINE

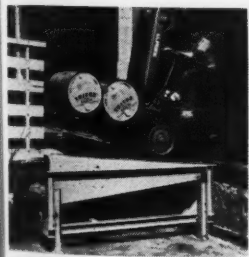
—Aurora Pump Co., Aurora, Ill., has introduced a new line of its close-coupled pumps covering a capacity range from 5 to 150 gpm. and heads from 0 to 110 ft. The packaging is said to



assure immediate off-the-shelf delivery. Included in the line are 29 combinations in $\frac{1}{4}$ -, $1\frac{1}{4}$ -, $1\frac{1}{2}$ - and 2-in. sizes. These are available with either three-phase or single-phase motors. The casings are vertically split and pump and motor are supported on feet cast integral with the pump. Suction is located on the end and discharge is vertical. A mechanical seal is standard on all sizes and can be easily replaced without disturbing the suction or discharge connections. The pumps are also packaged as pump, base and coupling units with which the user's motors can be employed.

LOADING DOCK RAMP—

A portable loading dock ramp that bridges the gap between truck and dock with push button control, is the product of John B. Illo Co., Los Angeles 58, Calif. It is said that the ramp can

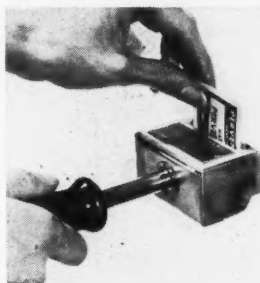


be installed in less than five minutes at a loading dock and its hydraulically operated floor adjusted to any truck bed height in a few seconds. The end of the

ramp which abuts the loading dock is set to the dock height. The ramp is hinged to this end. The truck end can move up or down 12 in. for a total vertical travel of 24 in. Forklifts and other power trucks can be driven right over the ramp, facilitating truck loading. The unit is powered by a 110 volt, $\frac{1}{2}$ -hp. motor connected to a $\frac{3}{8}$ -in., 350-lb. pressure hydraulic pump. It is counter balanced by heavy-duty, tension-type coil springs, and has a capacity of 20,000 lbs. The loading ramp is also available as a manually operated unit.

DELAYED-ACTION HEAT SEAL LABELER—

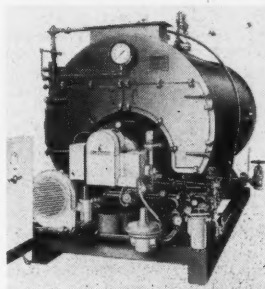
Here is a new device for applying dry labels to either hot, cold, wet or dry surfaces by hand in a fast, easy and clean way. The unit is equipped with a roller which applies the label on a



squeegee principle, flowing the heat seal coating into contact with the package. The heating surface of the device does not touch the surface of the film being labeled, thus distortion, searing of the film or the meat under it is eliminated. The label is fed through a slot at the top, passed between two temperature-balanced heating units and rolled into position by the roller. The activation and application is accomplished with very light pressure, according to the maker, The Lakso Co., Inc., Fitchburg, Mass. The labeler is available in sizes for labels under 2 in. wide, less than 4 in. wide and less than 6 in. wide. An attachment for labeling cylindrical articles is available.

NEW BOILER-BURNER LINE—

A complete new line of boiler-burner units has been jointly announced by Kewanee-Ross Corp., Kewanee, Ill., and Iron Fireman Manufacturing Co., Cleveland. Each of the units consists of an Iron Fireman packaged burner complete with all controls



and a Kewanee Scotch boiler, completely assembled with its accessory equipment for oil, oil and gas or gas firing. The units are available for high pressure steam and water in sizes ranging from 52 to 304 hp., and 125 and 150 lbs. working pressure; also for low pressure 15 lbs. steam or 30 lbs. water. They may be fired with No. 6 or lighter fuel oils, gas (either high pressure or as low as 2 oz.), or a combination of both fuels. The units are designed for forced draft operation, eliminating the necessity of a high stack. Only a small vent extending above the roof is needed

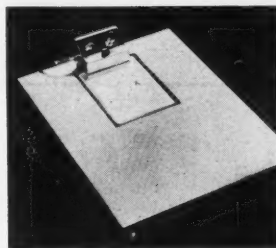
TRUCK REFRIGERATION—

Two new models of Coldmobile mechanical truck refrigeration, with greater cooling capacity and operating economy, are announced by the Dromgold & Glenn Division, Union Asbestos & Rubber Co. These units, Models L and LE, consist of two "packages"—a compressor which mounts in the truck engine and is driven by the fan belt, and a condenser-evaporator which mounts in an opening in the upper front wall of the truck body. Over-the-road refrigeration is provided in both models by truck-engine

power, and the Model LE also includes an auxiliary motor and compressor as part of the package for standby electric plug-in operation. Air circulating fan motors are powered by the truck generator and so connected that they are inoperative when the truck engine stops or slows down to normal idling speed. This prevents excessive loss of chilled air when doors are opened, and guards against heavy drain on the battery.

FILM-SEALING HOT-PLATE—

Feature of this new sealing unit manufactured by the Cleveland Lathe & Machine Co., Cleveland, is the mounting of the hotplate flush to an ample wrapping surface. A control hood, with a 175-600° thermostat, a thermoswitch,



and a red indicator light, are mounted on the hotplate. The entire unit, measuring 16x23 in., comes ready for use. The wrapping surface is rigidized stainless steel, heavily insulated to prevent wrinkling. Under the hotplate is a laminated reflector board of masonite, asbestos, and aluminum foil. It prevents damage to the surface below and saves current by reflecting heat back through the hotplate surface. A bumper block is provided for simultaneous end-sealing. It attaches in either straight or angled positions. Flat on one side, it is grooved on the other for sealing around nesting paper trays. A Teflon cover for sealing very soft films is additional equipment. The entire unit measures 16x23 in. overall.

See classified pages for equipment values.

Did you suffer costly losses during the past season—in storing sausage beef, for example?

BAUMANN'S *Commodity Appraisal Service*

IN 1933, ADOLPH O. BAUMANN, founder of THE COMMODITY APPRAISAL SERVICE, was the FIRST TO DISCOVER AND PROVE AND PUBLISH, in the NATIONAL PROVISIONER, September 23, 1933, THE PRINCIPLE that the PERCENTAGE OF DOLLAR VOLUME MEAT SALES TO CONSUMER BUYING POWER IS SURPRISINGLY CONSTANT. THIS PRINCIPLE WAS THE BASIS FOR ESTABLISHING THIS ORGANIZATION TO SERVE THE MEAT PACKING INDUSTRY.

Just as supplies of meat and consumer buying power can be determined

with remarkable accuracy months in advance, so this service is able to diagnose and predict prices of livestock, meat, fats and oils and by-products, as well as of butter, eggs and poultry, with an equal degree of accuracy—**MONTHS IN ADVANCE!**

Too frequently ABNORMAL ATTITUDES in the form of miscalculation or no calculation at all by the meat trade can be blamed for unhappy financial results. What you need is our APPRAISAL SERVICE in the form of a diagnosis, predicting price developments on the basis of known supplies and consumer buying power. Our office is a virtual storehouse of vital statistical information from which we are able to calculate prices ahead and to recommend sound ACTION POLICY.

Crystal ball gazing, like "averages," and like "hunches" can only mislead you when planning to store a freezer full of meat. We have the statistical and analytical powers and experience to guide you on vital meat packing issues. Let us give you the benefit of all our knowledge. More knowledge means more power.

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FLASHES ON SUPPLIERS

CORN PRODUCTS REFINING CO.: Dr. E. W. Reid, president, has announced the appointment of Robert G. Ruark as his executive assistant. Ruark joined Corn Products in 1944 as director of sales research for the Chemical division and later became assistant general manager of that division at Argo, Ill.

CONTINENTAL CAN CO.: Purchase by Continental of a 40-acre site in Omaha, Neb., for the locale of a one-story plant has been announced by William M. Cameron, vice president, Central division. Construction will start in November and it is expected the plant will be operative in 1953.

CHAS. ABRAMS: This Philadelphia concern has been appointed sales representative for the Cesco Magnetic sausage trap in the Philadelphia area. Used on sausage stuffers, this trap is made by Cesco of San Francisco.

V. D. ANDERSON CO.: Dean K. Bredeson has been appointed sales engineer for the Oil Mill division of this Cleveland company. A former oil mill superintendent for Cargill, Inc., Bredeson has directed the erection and rehabilitation of several oil mills for that company as well as training personnel for both Expeller and solvent extraction plants.

CROWN CAN CO.: The election of George W. Crabtree as vice president in charge of manufacturing of this Philadelphia company has been announced by John J. Nagle, chairman of the board. Crabtree had been associated with Continental Can Co. for the past 20 years.

TOWNSEND ENGINEERING CO.: This Des Moines, Ia., firm and Townsend Manufacturing Co. have announced the opening of their new factory and offices at 2425 Hubbell ave., Des Moines. An open house celebration was held yesterday.

VILTER MANUFACTURING CO.: A. O. Vogel, vice president-sales of this Milwaukee firm, has been elected president of the Air Conditioning and Refrigerating Machinery Association, Inc. Vogel began his career with Vilter in 1923.

May Give Tax Benefits For Curbing Pollution

Bills proposing a tax exemption to industries for money spent on water pollution abatement facilities may be considered next year by the Wisconsin legislature. One of the proposed bills would allow faster amortization to all industries under state orders to build pollution control equipment. It would also provide for exemption from local property taxation on such pollution abatement equipment or land used for this purpose for five years, except where a profit is made from wastes.

Hallmark of Reader Value

(Continued from page 71)

very existence depends on your continued acceptance. We *must* help and interest you in order to do business.

One of the most remarkable things about ABC is that it is a creation of independent business men, not a government agency. ABC is unique in an era in which the government runs controlling agencies in such fields as security sales, food and drugs, life insurance and banking. Here is self-regulation in a highly developed and successful form. Because we have this free association of people engaged in advertising and selling, because we have banded together to protect ourselves and the reader, there has never been a need for a Federal Bureau of Circulation Audit.

Like the PROVISIONER's recent forthright statement of its standards of "Policy and Practice in Determining Acceptability of Advertising," which are designed to protect reader and advertiser alike, the ABC symbol stands for integrity in publishing. It tells you, our readers, that we have agreed to consider *first* and *last* your interests. We believe THE NATIONAL PROVISIONER is worth "the price of admission."

'Employ Handicapped' Week

The eighth observance of National Employ the Physically Handicapped Week, October 5-11, will operate under the slogan that the handicapped are "Ready, Willing and Able." Governors' committees in all states are working to direct local programs "toward employers with jobs to offer, including small employers who may not have been asked to cooperate before."

Among the major objectives this year are the following: Encourage all employers to hire qualified handicapped workers, including those with severe disabilities; encourage the handicapped to apply for necessary services; improve and expand counseling and selective placement services for the handicapped in the public employment offices; encourage greater community support of private and public agencies providing services for preparation and placement of handicapped workers, and ask physicians to use preemployment examinations to match or restore the worker's abilities to the job requirements rather than as a search for rejectable defects.

Long-Term Employment Data

The U.S. Department of Labor's Bureau of Labor Statistics reported recently that 13,000,000, or about one out of five of the nation's civilian work force in January 1951 had been with the same employers since Pearl Harbor or before. Of course, many were included in the January 1951 total who were too young to work in 1941, as well as many whose work was interrupted by service in the armed forces.

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during the A.M.I. Convention

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Meat Processing, Canning Operations In August Below July and Last Year

MEATS AND MEAT foods canned or processed under federal inspection during the four-week period which included all of the working days of August, showed declines in most in-

stances from last year's operations and from July, according to figures released by the Department of Agriculture. Total processing amounted to 1,138,977,000 lbs. against the five weeks of July,

which totaled 1,377,812,000 lbs. A year ago it was 1,469,869,000 lbs.

Pork placed in cure amounted to 264,779,000 lbs. compared with 341,257,000 lbs. last year, and 315,308,000 lbs. in the five weeks of July. Smoked and dried pork declined to 192,165,000 lbs. from 233,003,000 lbs. in July and 237,646,000 lbs. last year.

Total sausage was down to 117,635,000 lbs. from 146,783,000 lbs. for July and 141,153,000 lbs. last year. The output of refined lard declined to 102,811,

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—AUGUST 2, 1952, THROUGH AUGUST 30, 1952, COMPARED WITH AUGUST, 1951

Placed in cure—	1952	August 1951	1952	January-August 1951
Beef	8,704,000	9,537,000	68,856,000	61,264,000
Pork	264,779,000	341,257,000	2,449,030,000	2,353,423,000
Other	58,000	43,000	711,000	1,518,000
Smoked and/or dried—				
Beef	3,736,000	3,970,000	33,796,000	34,594,000
Pork	192,165,000	237,646,000	1,466,449,000	1,722,151,000
Cooked meat—				
Beef	4,978,000	5,149,000	40,868,000	37,204,000
Pork	26,480,000	45,767,000	257,565,000	295,376,000
Other	272,000	180,000	1,821,000	1,472,000
Sausage—				
Fresh finished	12,648,000	15,872,000	138,186,000	133,681,000
To be dried or semi-dried	10,167,000	12,157,000	79,036,000	182,812,000
Franks, wieners	45,484,000	55,058,000	357,428,000	339,131,000
Other, smoked or cooked	49,336,000	58,066,000	390,333,000	372,191,000
Total sausage	117,635,000	141,153,000	963,518,000	921,199,000
Loaf, head cheese, chili, jellied products	14,978,000	19,524,000	129,685,000	130,701,000
Steaks, chops, roasts	43,572,000	89,394,000	527,354,000	583,062,000
Bouillon cubes, extract	234,000	450,000	2,116,000	3,774,000
Sliced bacon	65,357,000	82,603,000	543,970,000	514,421,000
Sliced, other	4,087,000	2,917,000	28,970,000	18,714,000
Hamburger	9,209,000	12,554,000	87,324,000	76,700,000
Miscellaneous meat product	1,337,000	3,929,000	21,445,000	27,687,000
Lard, rendered	113,799,000	164,381,000	1,405,183,000	1,357,603,000
Lard, refined	102,811,000	136,884,000	991,841,000	1,054,888,000
Oleo stock	8,485,000	6,481,000	66,640,000	59,045,000
Edible tallow	5,774,000	5,011,000	45,407,000	45,378,000
Rendered pork fat—				
Rendered	7,171,000	9,365,000	63,228,000	67,472,000
Refined	4,696,000	5,181,000	38,025,000	35,605,000
Compound containing animal fat	21,615,000	26,197,000	171,431,000	169,442,000
Oleomargarine containing animal fat	1,419,000	1,773,000	11,650,000	13,431,000
Canned product (for civilian use and Dept. of Defense	115,424,000	118,479,000	1,061,402,000	118,479,000
†Total	1,138,977,000	1,469,869,000	9,526,921,000	9,618,895,000

†This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN FOUR-WEEK PERIOD, AUG. 2 THRU AUG. 30, 1952

	Pounds of finished product	Slicing and institutional sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	14,408,000	9,769,000	282,000
Canned hams	8,492,000	8,492,000	282,000
Corned beef hash	150,000	4,981,000	6,268,000
Chili con carne	558,000	3,194,000	201,000
Viennas	265,000	28,000	680,000
Franks, wieners in brine	28,000	30,000	2,811,000
Deviled ham	30,000	2,811,000	2,257,000
Other potted or deviled meat food products	2,811,000	108,000	239,000
Tamales	108,000	18,000	49,000
Sliced dried beef	18,000	5,624,000	5,215,000
Liver product	49,000	62,000	221,000
Meat stew (all products)	62,000	67,000	131,000
Spaghetti meat products	221,000	760,000	1,703,000
Tongue (other than pickled)	67,000	760,000	480,000
Vinegar pickled products	760,000	61,000	1,703,000
Bulk sausage	480,000	780,000	22,541,000
Hamburger, roasted or cured beef, meat and gravy	61,000	316,000	302,000
Soups	780,000	8,000	569,000
Sausage in oil	316,000	266,000	101,000
Tripe	8,000	104,000	101,000
Brains	266,000	104,000	101,000
Bacon	104,000	104,000	101,000
All other meat with meat and/or meat by-products—20% or more	349,000	5,104,000	12,444,000
Less than 20%	109,000	109,000	12,444,000
Total	26,897,000	87,039,000	

CUTTING MARGINS REDUCED AGAIN ON LOWER PORK PRICES

(Chicago costs and credits, first three days of week)

Fluctuating prices, mostly downward, in pork meats were reflected in cutting margins on live hogs the past week. Adjustments were negative, although light and medium weights still clung to the plus side of the ledger, the latter by the narrow margin of a few cents.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price lb.	per cwt. alive	per cwt. fin.	yield	Pct. live wt.	Price lb.	per cwt. alive	per cwt. fin.	yield	Pct. live wt.	Price lb.	per cwt. alive	per cwt. fin.	yield
Skinned hams	12.5	48.7	\$ 6.00	\$ 8.81	12.5	49.5	\$ 6.19	\$ 8.76	12.9	50.2	\$ 6.48	\$ 9.09		
Picnics	5.6	29.5	1.85	2.39	5.4	29.2	1.58	2.25	5.3	28.7	1.52	2.12		
Boston butts	4.2	35.5	1.49	2.17	4.1	35.0	1.46	2.03	4.1	35.0	1.44	2.00		
Loins (blade in)	10.1	51.3	5.18	7.49	9.8	50.8	4.98	7.06	9.7	49.5	4.22	5.83		
Lean cuts			\$14.41	\$20.86			\$14.21	\$20.10			\$13.66	\$19.08		
Bellies, S. P.	11.0	31.3	3.44	4.98	9.5	31.3	2.97	4.19	3.9	29.8	1.20	1.69		
Bellies, D. S.					2.1	28.0	.48	.69	8.5	23.0	1.96	2.76		
Fat backs					3.2	7.2	.23	.33	4.5	7.2	.32	.46		
Plates and jowls	2.9	11.2	.32	.47	3.0	11.2	.34	.47	3.4	11.2	.38	.54		
Raw leaf	2.2	10.6	.23	.34	2.3	10.6	.23	.33	2.2	10.6	.23	.33		
P.S. lard, rend. wt. 13.7	10.0	1.37	1.99	1.22	10.0	1.22	1.73	1.01	10.0	1.01	1.01	1.45		
Fat cuts and lard			\$ 5.36	\$ 7.78			\$ 5.47	\$ 7.74			\$ 5.20	\$ 7.23		
Sparcites	1.6	44.0	.70	1.00	1.6	28.0	.42	.60	1.6	24.0	.38	.53		
Regular trimmings	3.2	21.9	.70	1.04	2.9	21.9	.64	.93	2.8	21.9	.61	.90		
Feet, tails, etc.	2.0	9.3	.19	.26	2.0	9.3	.19	.26	2.0	9.3	.19	.26		
Offal & misc.55	.85			.55	.85						
TOTAL YIELD & VALUE	69.0		\$21.91	\$31.79	70.5		\$21.48	\$30.47	71.0		\$19.94	\$28.00		
Per cwt. alive					Per cwt. alive				Per cwt. alive					
Cost of hogs			\$20.04		Per cwt. alive			\$20.23		Per cwt. alive			\$20.23	
Condemnation loss10		Per cwt. alive10		Per cwt. alive10	
Handling and overhead			1.20		Per cwt. alive			1.06		Per cwt. alive96	
TOTAL COST PER CWT.			\$21.34	\$30.93	Per cwt. alive			\$21.39	\$30.35	Per cwt. alive			\$21.29	\$29.98
TOTAL VALUE			21.91	31.79	Per cwt. alive			21.48	30.47	Per cwt. alive			19.94	28.00
Cutting margin			+\$.57	+\$.86	Per cwt. alive			+\$.09	+\$.12	Per cwt. alive			-\$.35	-\$.98
Margin last week			+\$ 1.13	+\$ 1.67	Per cwt. alive			+.12	+.17	Per cwt. alive			-.15	-1.70

000 lbs. from 110,031,000 lbs. in July and 136,884,000 lbs. in August, 1951. With one week less in operation time, the rate of processing was only little changed from July.

Preparation of oleomargarine stock has shown increases in the past year, amounting to 8,485,000 lbs. in August compared with 6,481,000 lbs. last year. However, July processing, with an extra week, was 9,196,000 lbs. Edible tallow followed about the same trend, with 5,774,000 lbs. of product against 5,011,000 lbs. last year and 6,999,000 lbs. in July.

A sharp decline took place in bacon slicing, with 65,357,000 lbs. of product in August compared with 81,650,000 lbs. in July and 82,603,000 lbs. last year. Output of hamburger at 9,209,000 lbs. declined sharply from the 12,554,000 lbs. last year, and was a little below the 9,859,000 lbs. in the five weeks of July.

In canning operations, luncheon meat was the big item with 14,408,000 lbs. turned out in the 3-lb. and over sizes compared with 9,769,000 lbs. in the under 3-lb. cans. In the five weeks of July 19,539,000 lbs. of such commodities were put up against 14,181,000 lbs. in the smaller containers.

Hams in the 3-lb. and over sizes amounted to 8,492,000 lbs. against 282,000 lbs. in the smaller cans.

Meat Production Declines 3 Per Cent On Reduced Slaughtering Of Bovines

PRODUCTION of meat, although continuing at a high rate, declined a trifle from the nine-month high established the week before. A U. S. Department of Agriculture estimate of

Slaughter of sheep continued to increase and reached the highest level in several years.

An 18,000-head decline placed the week's kill of cattle at 285,000 com-

week before, but remained above the 12,800,000 lbs. reported a year ago.

An increasing movement of new crop hogs to market helped push slaughter of the species to 998,000 head from 972,000 the previous week. Hog kill for the same week last year totaled 1,138,000 animals. Pork production was stepped up to 132,600,000 lbs. compared with 131,800,000 lbs. the week before, but was less than the 149,100,000 lbs. a year ago.

Sheep and lamb slaughter totaled 296,000 compared with 295,000 the week before and 221,000 last year. Production of the meat remained unchanged at 12,700,000 lbs. from the previous week, but amounted to 3,000,000 lbs. more than a year ago, which was 9,700,000 lbs.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended September 20, 1952, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	
Sept. 20, 1952	285	156.5	112	15.3	998	132.6	296	12.7	317.1
Sept. 13, 1952	305	164.8	119	16.1	972	131.8	295	12.7	325.4
Sept. 22, 1951	244	128.6	93	12.8	1,138	149.1	221	9.7	300.2

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Sept. 20, 1952	990	549	250	137	234	133	92	43	14.1	32.9
Sept. 13, 1952	990	544	245	135	240	136	92	43	14.2	33.0
Sept. 22, 1951	972	527	247	138	236	131	94	44	14.4	38.8

output for the week ended September 20 under federal inspection placed total production at 317,000,000 lbs. This was a decrease of 3 per cent from the 325,000,000 lbs. the week before, but 6 per cent more than in 1951.

Cattle slaughter, although less than for the previous week, was the largest for any corresponding period since 1949. Calf slaughter also declined, but slaughter of hogs approached the million mark for the first time since June.

pared with 303,000 the week before. This was a good deal more than the 244,000 reported for the same week of last year. Beef output was reduced to 156,500,000 lbs. from 164,800,000 lbs. the preceding week. A year ago it amounted to 128,600,000 lbs.

Calf slaughter dropped to 112,000 head from 119,000 the previous week, but was about 19,000 more than a year ago. Output of veal fell to 15,300,000 lbs. compared with 16,100,000 lbs. the

August Kill By Regions

United States federally inspected slaughter by regions from data furnished by the Bureau of Animal Industry for August 1952 with comparisons.

(Thousand head)

Region	Cattle	Calves	Hogs	Sheep & Lamb
N. Atlantic States	90	67	399	294
S. Atlantic States	21	23	127	...
N. C. States—Eastern	236	105	1,002	124
N. C. States—N. Western	318	46	1,286	246
N. C. States—S. Western	128	52	289	61
S. Central States	140	105	255	118
Mountain States	59	4	71	89
Pacific States	143	23	165	171
Total	1,135	426	3,592	1,029
July, 1952	1,100	430	3,641	906
August, 1951	1,064	422	4,236	880

Other animals slaughtered under Federal inspection, (number of head): August 1952, horses 27,277; Goats 2,595; August 1951, Horses 29,180, Goats 3,060.

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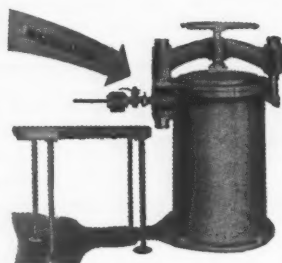
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Native steers	Sept. 23, 1952
Prime, 600/800	52½
Choice, 500/700	52
Choice, 700/900	50 @ 31
Good, 700/800	48
Commercial cows	32
Can. & cut.	31
Bulls	36 @ 36½

STEER BEEF CUTS

Prime:	
Hindquarter	64.00 @ 65.0*
Forequarter	44.00 @ 46.0
Round	58.00 @ 61.0
Trimmed full loin	91.0*
Flank	15.00 @ 17.0
Regular chuck	45.00 @ 50.0
Fore Shank	28.00 @ 32.0
Brisket	38.00 @ 42.0
Rib	65.00 @ 25.0
Short plate	15.00 @ 18.0
Back	59.00 @ 61.0
Choice:	
Hindquarter	61.00 @ 63.0*
Forequarter	43.00 @ 45.0
Round	58.00 @ 61.0
Trimmed full loin	83.0
Flank	15.00 @ 17.0
Regular chuck	45.00 @ 50.0
Fore Shank	28.00 @ 32.0
Brisket	38.00 @ 42.0
Rib	60.00 @ 65.0
Short plate	15.00 @ 17.0
Back	57.00 @ 58.0

BEEF PRODUCTS

Tongues, No. 1	35½
Brains	7½ @ 8
Hearts	14
Livers, selected	54½ @ 55½
Livers, regular	49 @ 50
Tripe, scalded	5½ @ 5½
Tripe, cooked	6½ @ 6½
Lips, scalded	6½ @ 6½
Lips, unscalded	7 @ 7½
Lungs	7½
Melts	7½
Udders	5 @ 5½

BEEF HAM SETS†

Knuckles	57
Insides	54
Outsides	57

FANCY MEATS

(L.c.l. prices)	
Beef tongues, corned	39.00
Veal breads, under 10 oz.	67
12-oz. up	67
Calf tongues	27
Lamb fries	70
Ox tails, under ¾ lbs.	22.00 @ 23.00
Over ¾ lb.	22.00 @ 23.00

WHOLESALE SMOKED MEATS

(L.c.l. prices)	
Hams, skinned, 14/16 lbs., wrapped	57 @ 59½
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	60 @ 62½
Hams, skinned, 16/18 lbs., wrapped	57 @ 59½
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	60 @ 62½
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	46 @ 58n
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	37 @ 44n
Bacon, No. 1 sliced, 1-lb. open-faced layers	53 @ 55½

VEAL—SKIN OFF

(L.c.l. prices)	
Prime, 80/150	\$53.00 @ 58.50
Choice, 50/80	54.00 @ 55.00
Choice, 80/150	55.00 @ 57.00
Good, 50/80	46.00 @ 50.00
Good, 80/150	40.00 @ 53.00
Commercial, all wts.	32.00 @ 44.00

CARCASS LAMBS

(L.c.l. prices)	
Prime, 30/50	\$53.00 @ 56.00
Choice, 30/50	53.00 @ 56.00
Good, all weights	45.00 @ 50.00

(*Ceiling base prices, f.o.b. Chicago)

CARCASS MUTTON

(L.c.l. prices)	
Choice, 70/down	\$18.00 @ 20.00
Good, 70/down	17.00 @ 19.00
Utility, 70/down	16.00 @ 17.00

FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)	
Hams, skinned, 10/14	48 @ 50
Hams, skinned, 14/16	50
Pork loins, regular	
12/down, 100's	53 @ 55
Pork loins, boneless, 100's	88
Shoulders, skinned, bone-in, under 16 lbs., 100's	34
Picnics, 4/6 lbs., loose, 29½	30 @ 30
Picnics, 6/8 lbs., loose	20
Boston butts, 4/8 lbs., 100's	38 @ 39
Tenderloins, fresh, 10's	18
Neck bones, bbls.	10 @ 10½
Livers, bbls.	18
Brains, 10's	15.00 @ 15.80
Ears, 30's	7½ @ 8
Snouts, lean-in, 100's	6½ @ 7
Feet, S. C., 30's	7

SAUSAGE MATERIALS— FRESH

Pork trim., reg. 40% bbls.	23.30*
Pork trim., guar. 50% lean, bbls.	24.80*
Pork trim., 95% lean, bbls.	52
Pork cheek meat, trmd., bbls.	36 @ 37
Bull meat, bon'ls, bbls.	46 @ 46½
C.C. cow meat, bbls.	42½ @ 43
Beef trimmings, bbls.	38
Bon'ls chucks, bbls.	44 @ 44½
Beef head meat, bbls.	27
Beef cheek meat, trmd., bbls.	47
Shank meat, bbls.	24
Veal trim., bon'ls, bbls.	38 @ 39

*Packers ceiling, f.o.b. Chicago.

SAUSAGE CASINGS

(L.c.l. prices)
(L.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1½ to 1½ in.	65 @ 75
Domestic rounds, over 1½ in., 140 pack	90 @ 1.00
Export rounds, wide over 1½ in.	1.35 @ 1.65
Export rounds, medium, 1½ @ 1½	90 @ 95
Export rounds, narrow, 1½ in. under	1.10 @ 1.25
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands, middles, sewing, 1½ @	1.20 @ 1.25
Middles, select, wide, 2 @ 2½ in.	1.55 @ 1.60
Middles, select, extra, 2½ @ 2½ in.	1.95 @ 2.00
Middles, select, extra, 2½ in. & up	2.50 @ 2.60
Beef 1 in., export, No. 1	22 @ 25
Beef bungs, domestic, dried or salted bladders, per piece:	
12-15 in. wide, flat	15 @ 17
10-12 in. wide, flat	9 @ 10
8-10 in. wide, flat	5 @ 7
Pork casings:	
Extra narrow, 29 mm. & dn.	3.85 @ 4.00
Narrow, mediums, 29 @ 32 mm.	3.65 @ 3.80
Medium, 32 @ 35 mm.	2.15 @ 2.25
Spec. med., 35 @ 38 mm.	1.80 @ 1.90
Export bungs, 34 in. cut	26 @ 28
34 in. cut	16 @ 18
Medium prime bungs, 34 in. cut	11 @ 14
Small prime bungs	7½ @ 8
Middles, per set, cnp. off.	60 @ 65

DRY SAUSAGE

(L.c.l. prices)	
Cervelat, ch. hog bungs	1.01 @ 1.05
Thuringer	55.00 @ 63.00
Farmer	82 @ 84
Holsteiner	81 @ 84
B. C. Salami	90 @ 95
Genoa style salami, ch.	94 @ 98
Peperoni	84 @ 88
Italian style hams	78 @ 83

SILVERMAN & WEXLER

BONELESS MEAT PACKERS

invite you and your friends
to visit us in our

Hospitality Suite

During American Meat Institute Convention Oct. 3-7

Our staff will be on hand to greet you.

964 W

965 W

PALMER HOUSE

SI SILVERMAN

LEONARD LEZAK

NATHANIEL KAMISH

LEO WEXLER

SAUL KLEIN

EUGENE ASHLEY

EST. 954

3725 S. HALSTED ST., CHICAGO

Telephone: FRontier 6-2727

STANcase
STAINLESS STEEL
EQUIPMENT

STAINLESS STEEL DRUMS

Available In 2 Sizes

Model No. 30 . . . 30 Gal. Capacity

Model No. 55 . . . 55 Gal. Capacity

**Ruggedly Constructed
For Lifetime Wear**

STANCASE SANITARY, FOOD HANDLING DRUMS are ruggedly constructed for lifetime service of 16 gauge Stainless Steel. Inside surfaces are seamless; maintained sparklingly clean with minimum labor. Top rims are rolled over a steel reinforcing rod and closed all around. Foot rings are made of Stainless Steel and are closed all around leaving no crevices where dirt might accumulate. Foot ring takes the abuse of service (bottom of drum does not rest on the floor) and eases the rolling of heavily-laden drum.

SPECIFICATIONS

MODEL No. 30

Capacity—30 Gal.
16 gauge Stainless Steel
Inside Dimensions:
Diam. 18 1/2"; Depth 28".
Overall height—29".

COVERS AVAILABLE
16 ga. Stainless Steel covers can be furnished.

MODEL No. 55

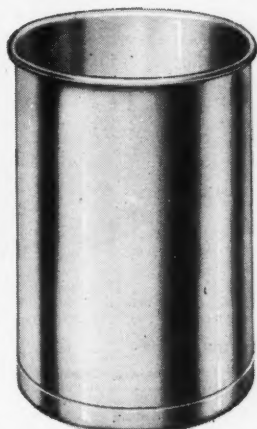
Capacity—55 Gal.
16 gauge Stainless Steel.
Inside Dimensions:
Diam. 22 1/2"; Depth 34".
Overall height—35".

COVERS AVAILABLE
16 ga. Stainless Steel covers can be furnished.

MANUFACTURED BY

THE STANDARD CASING CO., Inc.

121 Spring Street • New York 12, N. Y.



**NO OTHER METAL SPONGE
does the job so FAST and EASY**

Kleenette Stainless Steel sponges are a necessity where hygienic cleanliness, low cost and safety are of primary importance.

Request **FREE SAMPLE** on your letterhead.

AVAILABLE THROUGH JOBBERS • COAST TO COAST

KLEENETTE MANUFACTURING CO.

1160 N. Howe St. Chicago 10, Ill.



10 Good Reasons for Using CAINCO

Albulac*

- Binds Low Protein Meats!
- Solidifies Under Heat!
- Holds Shrinkage to a Minimum!
- Improves Shelf Life!
- Minimizes Jelly Pockets!
- Stabilizes Water and Fat!
- Increases Yield!
- Improves Sausage Texture!
- Supplements Natural Albumen!
- Controls Moisture!

CAINCO ALBULAC IS A HIGH ALBUMEN . . . EXCEPTIONALLY ADHESIVE . . . SPRAY DRIED . . . PURE MILK PRODUCT!

Manufactured Exclusively for

CAINCO, INC.

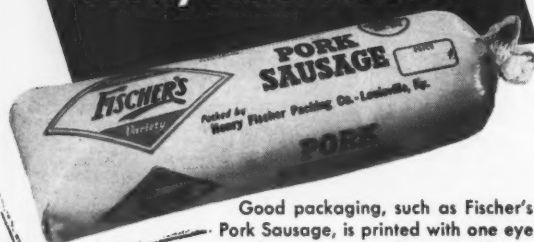
Seasonings and Sausage Manufacturers Specialties

222-224 W. KINZIE ST.

CHICAGO 10, ILL.

*Powdered Milk Product

Pre-Packaging Prints a Pretty Profit Picture!



Good packaging, such as Fischer's Pork Sausage, is printed with one eye on sales—one eye on function. Results are double barreled, too! Crystal Tube gives the same "crystal-clear" analysis to every meat packaging problem because dominant packaging requires skilled craftsmen who make the most of modern materials and equipment. Call Crystal Tube for a friendly discussion of your needs.



**CRYSTAL TUBE
CORPORATION**

T. M.
Reg.

6625 W. DIVERSEY AVE., CHICAGO 35, ILL.

Phone National 2-4600

Branch Offices in New York, Philadelphia, St. Louis, Minneapolis, Detroit, Louisville, Milwaukee, Dallas and Los Angeles.

Cellophane Tubes, Pouches, Bags and Envelopes—Polyethylene Bags—plain and printed. Also printed roll stock and sheets in Cellophane, Polyethylene, Acetate and Foil, Pliofilm . . . Utility Rolls, Holiday Bands and FLEXIBLE BARRIER MATERIALS.

DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings	45	@46
Pork sausage, sheep cas.	53	@57
Frankfurters, sheep cas.	55	@63.7
Frankfurters, skinless	48	@51
Bologna	41	@46
Bologna, artificial cas.	44	@50
Smoked liver, hog bungs	43	@49 1/2
New Eng. lunch, spec.	75	@78 1/2
Tongue and blood	48	@51
Souse	36	@38
Polish sausage, fresh	52	@58
Polish sausage, smoked	54	

SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground for Saus.
Caraway seed	15	21
Coriander seed	23	30
Mustard seed, fancy	23	30
Yellow American	20	26
Oregano	21	26
Coriander, Morocco		
Natural, No. 1	13	16
Marjoram, French	34	45
Sage, Dalmatian		
No. 1	60	70

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$ 9.30
Saltpeper, n. ton, f.o.b. N.Y.	
Dbi. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	
Granulated	\$22.00
Rock, 100 lb. bags, f.o.b. warehouse, Chgo.	25.00
Sugar	
Raw, 96 basis, f.o.b. N.Y.	6.35
Refined standard cane gran., basis	8.65
Refined standard beet gran., basis	8.45
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.35 @ 8.45
Celulose dextrose, per cwt., L.C.L. ex-warehouse, Chgo.	8.07
C/L Del. Chgo.	7.97

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	35	41
Resifted	41	45
Chili Powder	45	44
Chili Pepper	44	1.59
Cloves, Zanzibar	1.59	1.67
Ginger, Jam., unbl.	30	33
Ginger, African	24	29
Mace, fancy, Banda		
East Indies	1.41	
West Indies	1.31	
Mustard, flour, fancy	35	
No. 1	30	
West India Nutmeg	55	
Paprika, Spanish	48	
Pepper, Cayenne	54	
Red, No. 1	46	
Pepper, Packers	2.05	2.50
Pepper, white	2.01	2.03
Malabar	2.05	*2.12
Black Lampung	2.05	2.12

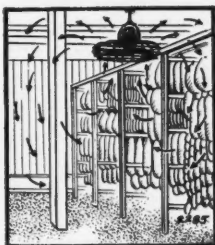
PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Sept. 24	San Francisco Sept. 23	No. Portland Sept. 24
FRESH BEEF (Carcass):			
STEER:			
Choice:			
500-600 lbs.	\$53.00 @ 55.00	\$56.00 @ 57.00	\$57.00 @ 58.30
600-700 lbs.	52.00 @ 53.00	54.00 @ 56.00	56.00 @ 58.30
Good:			
500-600 lbs.	50.00 @ 51.00	54.00 @ 55.00	51.00 @ 56.30
600-700 lbs.	48.00 @ 50.00	52.00 @ 54.00	50.00 @ 56.30
Commercial:			
350-600 lbs.	43.00 @ 46.00	48.00 @ 50.00	41.00 @ 48.00
COW:			
Commercial, all wts.	33.00 @ 35.00	42.00 @ 46.00	35.00 @ 41.00
Utility, all wts.	32.00 @ 34.00	32.00 @ 42.00	32.00 @ 36.00
FRESH CALF:	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	53.00 @ 54.00		48.00 @ 51.00
Good:			
200 lbs. down	50.00 @ 52.00		46.00 @ 50.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	52.00 @ 54.00	53.00 @ 54.00	48.00 @ 50.00
50-60 lbs.	50.00 @ 52.00	52.00 @ 54.00	
Choice:			
40-50 lbs.	52.00 @ 54.00	53.00 @ 54.00	48.00 @ 50.00
50-60 lbs.	50.00 @ 52.00	51.00 @ 54.00	
Good, all wts.	48.00 @ 50.00	50.00 @ 53.00	46.00 @ 49.50
MUTTON (EWE):			
Choice, 70 lbs. down	18.00 @ 22.00	18.00 @ 22.00	18.00 @ 22.00
Good, 70 lbs. down	18.00 @ 22.00	15.00 @ 18.00	18.00 @ 22.00
FRESH PORK CARCASSES (Packer Style)		(Shipper Style)	(Shipper-Style)
80-120 lbs.		39.75 @ 40.35	
120-160 lbs.	34.00 @ 36.00	38.65 @ 39.15	33.00 @ 34.50
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	57.00 @ 58.00	60.00 @ 62.00	57.00 @ 61.00
10-12 lbs.	57.00 @ 58.00	60.00 @ 62.00	57.00 @ 61.00
12-16 lbs.	56.00 @ 57.00	58.00 @ 60.00	56.00 @ 59.00
PICNICS:			
4-8 lbs.	37.00 @ 41.00	36.00 @ 42.00	38.00 @ 42.00
PORK CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
HAM Skinned:			
10-14 lbs.	55.00 @ 58.00		
14-18 lbs.	54.00 @ 56.00	58.00 @ 62.00	57.00 @ 61.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	48.00 @ 54.00	52.00 @ 56.50	52.00 @ 55.00
8-10 lbs.	45.00 @ 53.00	50.00 @ 54.50	51.00 @ 54.00
10-12 lbs.	45.00 @ 53.00		48.00 @ 53.00
LARD, Refined:			
1-lb. cartons	15.75 @ 17.00	17.00 @ 18.00	15.00 @ 17.00
50-lb. cartons and cans	14.00 @ 16.50	16.00 @ 17.00	16.00 @ 17.00
Tierces	13.75 @ 16.00	15.00 @ 16.00	12.00 @ 15.00

The **Reco** CIRCULATING SYSTEM
BLOWS UPWARD



KEEP
YOUR



Processing rooms and refrigerated areas Dry and Wholesome—free from odors and pleasant to work in at very little initial expense and upkeep.

Insures uniform temperature and humidity in every foot of the room—winter or summer

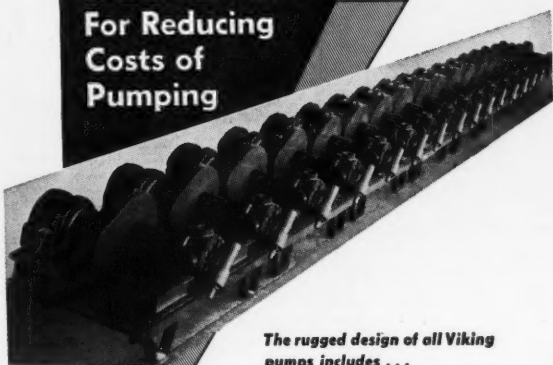
Reco FLY CHASER FANS
will keep insects away.

REYNOLDS
ELECTRIC COMPANY

3089 River Road

River Grove, Ill.

DESIGNED
For Reducing
Costs of
Pumping



The rugged design of all Viking pumps includes...

1. Only two moving parts.
2. Only one packing box.
3. FAST, self priming.
4. Smooth, even discharge.
5. Adaptation for handling either viscous or thin liquids.
6. Low power requirements.

Lower your pumping costs. Start with bulletin 52ST. Gladly sent on request.

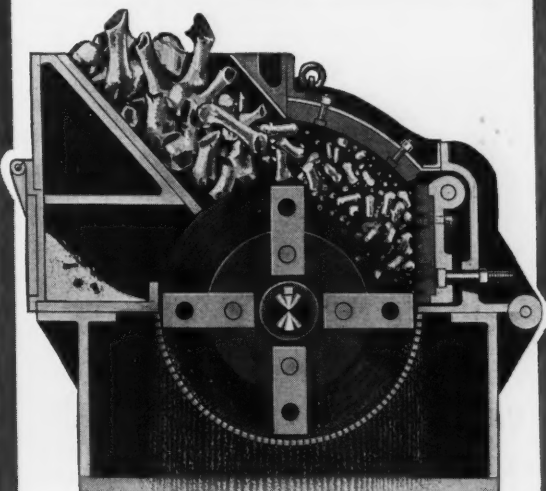
by
VIKING



Viking PUMP COMPANY
Cedar Falls, Iowa

If it's
GREASY
it's
EASY
with

WILLIAMS
Heavy Duty
HAMMER MILLS



Grind High Grease Content Tankage, Meat Scrap, Cracklings And Bones More Uniformly, Faster, Cooler, At Lower Cost

- Handles either dry products or materials with high grease content with ease, speed and economy
- Reversible hammers provide 4 times more wear
- Easy grinding plate adjustment retains like-new operating efficiency
- Metal trap guards against damage by tramp iron, other foreign materials
- Instant access to interior for cleaning and maintenance
- Heavy duty construction—extra large shaft—oversize bearings
- Many other exclusive features. Proved in hundreds of plants.

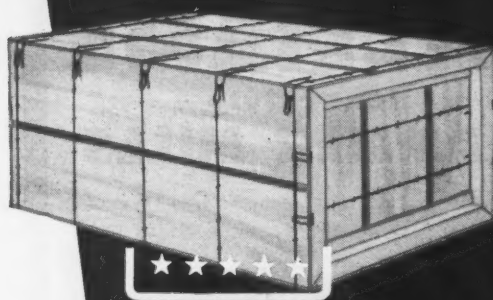
ASK WILLIAMS FIRST ABOUT...

Complete "packaged" by-product grinding plants
Crushers for carcasses, entrails, green bones, etc.
Vibrating screens • Pneumatic & mechanical conveyors

WILLIAMS PATENT CRUSHER & PULVERIZER CO.
2708 N. 9TH ST. ST. LOUIS 6, MO.

WILLIAMS
CRUSHERS GRINDERS SHREDDERS
OLDEST AND LARGEST MANUFACTURER OF HAMMER MILLS IN THE WORLD

MEET YOUR MEAT PACKING PROBLEM WITH



General ALL-BOUNDS

- ★ Help provide for fast refrigeration.
- ★ All-Bounds are easy to pack and unpack.
- ★ They over-pack 5% to 10% more products.
- ★ All-Bounds are easy to handle. The cleated ends provide firm, sure grip.
- ★ General All-Bounds have high-stacking strength! They are easy to palletize.

General BOX COMPANY

GENERAL OFFICES:
1871 MINER STREET, DES PLAINES, ILL.

DISTRICT OFFICES AND PLANTS: Cincinnati, Denville, N. J., Detroit, East St. Louis, Kansas City, Louisville, General Box Company of Mississippi, Meridian Miss., Milwaukee, Sheboygan, Winchendon. Continental Box Company, Inc.: Houston, Dallas.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F. O. B. CHICAGO CHICAGO BASIS			PICNICS		
WEDNESDAY, SEPT. 24, 1952			Fresh or F.F.A.		
REGULAR HAMS			Frozen		
Fresh or F.F.A.			8/10		
8-10	45n	45n	4-6	28½	28½
10-12	45n	45n	6-8	28½	28½
12-14	46½n	46½n	8-10	28½	28½
14-16	47½n	47½n	10-12	28½	28½
BOILING HAMS			12-14	28½	28½
Fresh or F.F.A.			8/up	28½	28
16-18	*46.30	*46.30	BELLIES		
18-20	44½	44½	Fresh or Frozen		
20-22	39n	39n	6-8	31½n	31½n
SKINNED HAMS			8-10	31½n	31½n
Fresh or F.F.A.			9-11	31½n	31½n
10-12	47½	47½	10-12	31½n	31½n
12-14	48	48	11-13	31½n	31½n
14-16	49½ @ 50	49½ @ 50	12-14	31½n	31½n
16-18	50½	50½	13-15	31½n	31½n
18-20	47 @ 47½	47 @ 47½	14-16	31	31
20-22	42½	42½	15-17	31	31
22-24	39½	39½	16-18	*30.60	*30.60
24-25	39½	39½	17-20	29½ @ 30	29½ @ 30
25-30	39n	39n	18-20	29½ @ 30	29½ @ 30
25/up	38 @ 38½	37½n	D. S. BELLIES		
FAT BACKS			18-20	23n	23n
Fresh or Frozen			20-25	22½n	22½n
6-8	8n	7½ @ 8n	25-30	22n	22n
8-10	8n	7½ @ 8n	30-35	21½n	21½n
10-12	8 @ 8½n	9	35-40	20n	20n
12-14	8½n	10	40-50	19½n	19½n
14-16	10n	10½	*Ceiling price, CPR 74, f.o.b. Chicago		
16-18	11½n	11½	OTHER D. S. MEATS		
18-20	11½n	11½	Fresh or Frozen		
20-25	11½n	11½	Reg. plates
			Clear plates
			Square jowls	..14	15n
			Jowl butts	..12 @ 12½	11½
			S.P. jowls	..	12

LARD FUTURES PRICES

FRIDAY, SEPT. 19, 1952				
	Open	High	Low	Close
Sept. 9.80	9.90	9.75	9.77½	
Oct. 9.95	10.00	9.95	9.95b	
Nov. 10.20	10.27½	10.17½	10.20a	
Dec. 11.75	11.75	11.62½	11.67½a	
Jan. 11.72½	11.75	11.70	11.70a	
Mar. 11.97½	12.07½	11.95	11.95a	
May 12.20	12.20	12.17½	12.17½a	

MONDAY, SEPT. 22, 1952				
	Open	High	Low	Close
Oct. 9.95	10.05	9.95	10.02½	
Nov. 10.27½	10.05	10.17½	10.22½a	
Dec. 11.75	11.80	11.72½	11.77½	
Jan. 11.80	11.80	11.70	11.75b	
Mar. 12.05	12.12½	12.05	12.10	
May	12.22½b	

TUESDAY, SEPT. 23, 1952				
	Open	High	Low	Close
Oct. 10.02½	10.12½	9.87½	9.95	
Nov. 10.35	10.35	10.07½	10.17½	
Dec. 11.95	11.95	11.72½	11.80a	
Jan. 11.75	11.77½	11.70	11.77½a	
Mar. 12.25	12.25	12.05	12.05b	
May	12.20a	

WEDNESDAY, SEPT. 24, 1952				
	Open	High	Low	Close
Oct. 9.97½	10.00	9.90	9.90b	
Nov. 10.22½	10.22½	10.10	10.12½b	
Dec. 11.87½	11.87½	11.75	11.77½b	
Jan. 11.85	11.85	11.75	11.75b	
Mar. 12.17½	12.17½	12.07½	12.10b	
May 12.15	12.20	12.15	12.20b	

THURSDAY, SEPT. 25, 1952				
	Open	High	Low	Close
Oct. 9.87½	9.90	9.57½	9.57½b	
Nov. 10.12	10.12½	9.77½	9.77½b	
Dec. 11.75	11.75	11.50	11.50b	
Jan. 11.60	11.62½	11.50	11.50a	
Mar. 12.07½	12.07½	11.82½	11.82½b	
May 12.15	12.15	12.05	12.05a	

a—asked. b—bid.

STOCKER AND FEEDER CATTLE SHIPMENTS

Stocker and feeder live-stock received in nine Corn Belt states during August:

CATTLE AND CALVES		
—August—		
	1952	1951
Public stockyards	219,704	210,354
Direct	127,649	95,456
Total	347,353	305,810
July-Aug.	538,945	487,533

SHEEP AND LAMBS		
	1952	1951
Public stockyards	201,728	214,808
Direct	305,693	295,599
Total	507,421	510,407
July-Aug.	701,462	695,312

PACKERS' WHOLESALE LARD PRICES		
	Chicago	Refined
Refined lard, tierces, f.o.b.\$14.75
f.o.b. Chicago14.75
Kettle rend., tierces, f.o.b.15.25
Chicago16.25
Leaf, kettle rend., tierces, f.o.b. Chicago20.75
Lard flakes20.50
Neutral tierces, f.o.b. Chicago22.25
Standard Shortening *N. & S.22.25
Hydrogenated Shortening22.25

*Delivered.

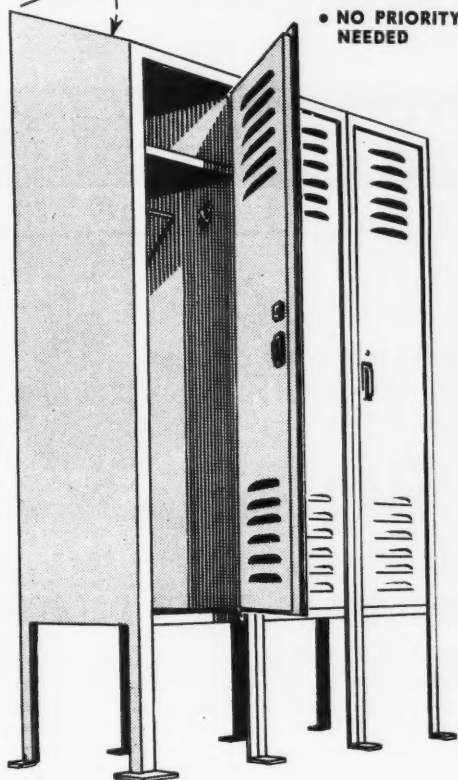
WEEK'S LARD PRICES			
	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Sept. 19	9.87½n	9.50b	10.50n
Sept. 20	9.87½n	9.50n	10.50n
Sept. 21	10.00n	10.00n	11.00n
Sept. 22	10.00n	10.00n	11.00n
Sept. 23	10.00n	9.87½n	10.87½n
Sept. 24	10.00n	9.50a	10.50n

n—nominal. b—bid. a—asked.

LOCKERS!

SLOPE

- NEW • QUICK SHIPMENT
- ORDER WITHOUT DELAY!
- NO PRIORITY NEEDED



Built especially for
PACKING PLANT USE...

By **LYON**

Here's another real Barliant "buy" . . . new B.A.I. Steel Lockers at a low price! 15" x 18" x 60" plus sloping top and 16" high legs. Equipped with seat brackets, recessed opening handles, padlock attachment, coat hooks and coat rod.

- TROUBLE FREE HINGES
- POSITIVE LATCH
- RIGID FRAME

Single-row - 3 wide **\$19⁹⁷** PER OPENING

Shipped K.D. - F.O.B. Aurora, Ill.

Single Lockers also available!

The extra heavy gauge steel used in the sturdy construction of these top quality lockers assure long life. **ACT NOW!** Figure your current and future needs and take advantage of this limited offer.

WRITE — WIRE — but **ORDER NOW!**

BARLIANT & CO.

1401 W. Pershing Rd. (39th St.) U.S. Yards
Chicago 9 • CLiffside 4-6900

REMEMBER! Drop in at the Barliant Hospitality Suite 875 while attending the AMI Show.

**Reduce B. O. D.
Recover Waste Grease**

**Make your waste disposal
problem an asset with**

BULKLEY-DUNTON

colloidair

SEPARATORS

**COLLOIDAIR TRICKLING FILTERS
AND COMPLETE WASTE WATER
TREATMENT SYSTEMS**



Averages of
recent certified
tests show operating
COLLOIDAIR SEPARATOR
installations removing
90.1% grease
70.8% B. O. D.

from packing plant waste waters.

Ask Bulkley-Dunton about installation of
your own complete waste treatment plant to

- ✓ Meet city and state pollution requirements
- ✓ Return saleable grease
- ✓ Eliminate or reduce sewer charges
- ✓ Enable reuse of water in selected circuits
- ✓ Replace sewer charges with profits

Write today for complete details or
consult with our nearest field engineer.

**BULKLEY-DUNTON
PROCESSES, INC.**

295 Madison Avenue • New York 17, N. Y.



You Are Cordially Invited

to our "Hospitality Headquarters" at the Palmer House, Room 864, Chicago, October 3, 4, 5, 6 and 7. We are looking forward to seeing you then.

PRES-TEEGE is trade-mark Reg. U.S. Pat. Office



PHIL HANTOVER, INC.

1717 MCGEE STREET - KANSAS CITY 8, MISSOURI



Nitrite of Soda

U. S. P.

SOLVAY PROCESS DIVISION

ALLIED CHEMICAL & DYE CORPORATION
61 Broadway, New York 6, N. Y.

FOLLOW the TREND

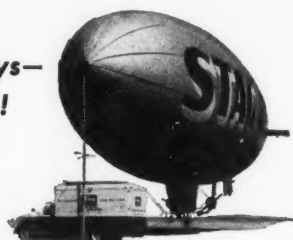
"OLD-TYME" FRANKS

OLD-TYME FRANKS (Sheep Casing Franks) are being promoted by more and more sausage makers, using 2 color plastic "silent salesman" Price Cards which feature the "OLD-TYME" trademark, together with their brand name. With 9 plastic numerals and butcher's pin featuring your own brand name, only 15c per unit. Add new salespower to your Frank sales . . . **ORDER PRICE CARDS TODAY.** (Minimum order 200 cards)

OPPENHEIMER CASING CO.
CHICAGO • NEW YORK • SAN FRANCISCO

**On the Highways—
In the Skyways!**

Stag



uses problem-solving
MEYERCORD TRUCK DECALS

"Our major problem was to counteract sign painters' individual interpretations of a newly-designed trademark for use on trucks and window valances. Painters turned out to be artists in their own minds. They resented simplicity . . . and added a curlicue here, a change of color there. Letter types ran the gamut as well as color combinations.

"The use of decals soon became an integral part of our program. Applications are unlimited. Last summer our decals rode the skyways on the gondola of a Goodyear blimp. Who knows, some day they may be seen on Mars.

"All in all, decals give us better and exact reproduction, permanency, variety in usage and economy. What more can an advertiser ask for?"

Frank G. Meyer

FREE booklet!

Write Dept. 23-9

THE MEYERCORD CO., CHICAGO 44, ILLINOIS

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IS
LARD FLAKE TIME**

Hydrogenated LARD FLAKES, when added to lard, insure a firm, finished product, a MUST during the hot weather.

Avail yourself of our laboratory facilities, free of charge.

Send for samples . . .

THE E. KAHN'S SONS CO.
Cincinnati 25, Ohio
Kirby 4000

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

(Ceiling base prices)

Sept. 24, 1952

	Per lb.	Western
Prime, 800 lbs./down...	\$55.00@57.00	
Choice, 800 lbs./down...	54.00@56.00	
Good, 800 lbs./down...	48.00@51.00	
Steer, commercial...	40.00@45.00	
Cow, commercial...	34.00@37.00	
Cow, utility...	30.00@33.00	

BEEF CUTS+

Prime:		
Hindquarter	63.00@	67.00
Forequarter	46.00@	48.00
Round	62.00@	63.00
Trimmed full loin	90.00@	92.00
Flank	15.00@	18.00
Short loin, trimmed	105.00@	112.00
Sirloin, butt bone in	69.00@	72.00
Arm chuck (Kosher)	53.00@	57.00
Forequarter (Kosher)	49.00@	51.00
Brisket (Kosher)	38.00@	43.00
Regular chuck	52.00@	54.00
Foreshank	30.00@	32.00
Brisket	38.00@	42.00
Rib	63.00@	68.00
Short plate	17.00@	18.00
Back	60.00@	61.00
Arm chuck	50.00@	54.00

Choice:

Hindquarter	62.00@	64.00
Forequarter	44.00@	46.00
Round	62.00@	63.00
Trimmed full loin	82.00@	84.00
Flank	15.00@	18.00
Short loin, trimmed	102.00@	105.00
Forequarter (Kosher)	49.00@	52.00
Arm chuck (Kosher)	56.00@	58.00
Brisket (Kosher)	38.00@	43.00
Regular chuck	52.00@	54.00
Foreshank	30.00@	32.00
Brisket	38.00@	41.00
Rib	63.00@	68.00
Short plate	17.00@	18.00
Back	59.00@	60.00
Arm chuck	48.00@	51.00

FANCY MEATS

(L.c.l. prices)

Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.8*
Beef livers, selected	62.8*
Beef livers, selected, kosher	62.8*
Oxtails, over 1/2 lb.	27.8*

*Ceiling base prices.

LAMBS

(L.c.l. prices)

Prime lambs, 50/down	\$56.00@61.00
Choice lambs, 50/down	56.00@61.00
Good, all wts.	52.00@56.00
Prime, all wts.	\$52.00@55.00
Choice, all wts.	52.00@55.00
Good, all wts.	40.00@46.00

For permissible additions to ceiling base prices, see CPR 24.

FRESH PORK CUTS

(L.c.l. prices)

Hams, sknd., 14/down	\$52.00@60.00
Bellies, sq. cut, seedless, 8/12 lbs.	38.00
Picnics, 4/8 lbs.	44.00@52.00
Pork loins, 12/down	55.00@58.00
Boston butts, 4/8 lbs.	40.00@43.00
Spareribs, 3/down	47.00@49.00
Pork trim., regular	26.00
Pork trim., spec. 80%	46.00

City

Hams, sknd., 14/down	\$53.00@56.00
Pork loins, 12/down	59.00@62.00
Boston butts, 4/8 lbs.	43.00@49.00
Spareribs, 3/down	50.00@53.00

VEAL—SKIN OFF

(L.c.l. prices)

Western

Prime, carcass, 80/110	\$54.00@60.00
Prime, 110/150	50.00@56.00
Choice, 80/110	52.00@56.00
Choice, 110/150	44.00@50.00
Good, carcass, 80/down	44.00@50.00
Good, 80/110	44.00@52.00
Commercial carcass	34.00@38.00

DRESSED HOGS

(L.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	\$34.00@37.50
137 to 153 lbs.	34.00@37.50
154 to 171 lbs.	34.00@37.50
172 to 188 lbs.	34.00@37.50

BUTCHERS' FAT

(L.c.l. prices)

Shop fat	\$0.75
Breast fat	1.25
Inedible suet	1.50
Edible suet	1.50

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Sept. 24, were reported as follows:

CATTLE:

Steers, choice & pr.	\$30.50@34.25
Steers, good & ch.	29.00@33.00
Steers, com. & good.	23.00@29.50
Heifers, ch. & pr.	29.50@32.00
Heifers, gd. & ch.	25.50@29.00
Cows, com'l	17.75@18.50
Cows, utility	16.00@17.50
Bulls, good	24.50@25.50*
Bulls, util. & com.	18.50@21.00
Bulls, can., cut.	12.00@15.00

HOGS:

Good, ch., 200/250	\$18.50@20.50
Gd., ch., 200/250	20.50@20.75
Good & ch., 250/270	19.75@20.65
Sows, 400/down	16.50@18.75

SHEEP (Lambs):

Choice to prime	\$23.50@24.00
Good to choice	21.50@23.00

*Nominal.

ASSURE

Chill Retention

WITH

Arksafe MEAT COVERS

Photo taken at
FORST PACKING CO.



Your Meat
IS POSITIVELY ASSURED
THE UTMOST PROTECTION

...when wrapped in these simple-to-apply
and easy-to-handle MEAT COVERS.

The CRINKLE in "Arksafe" CRINKLED KRAFT MEAT COVERS produces a perfect insulation of low temperature air between the cover and the meat. In addition, since paper is a slow conductor of heat, "Arksafe" CRINKLED KRAFT MEAT COVERS cause the meat to retain its chill when taken from the cooler—keep it clean and help eliminate sweating.

For details write NP-4

ARKELL SAFETY BAG COMPANY

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CHICAGO 38, ILLINOIS

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CASING COLORS

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for coloring
sausage casings



WARNER-JENKINSON MFG. CO.
2526 BALDWIN ST. • ST. LOUIS 6, MO.

BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Wednesday, September 24, 1952

Pricewise Thursday of last week the inedible tallow and grease market was a "rubber stamp" affair. However, a fair volume of movement was in evidence, both to eastern destinations and in the midwest locale. Several tanks each of bleachable fancy tallow, special tallow and yellow grease, sold at 5½c, 4½c, and 3½c, c.a.f. Chicago.

A few tanks of choice white grease also sold at steady price of 6¼c, delivered East. Another sale involved two tanks each of choice white grease at 6¼c, and bleachable fancy tallow also at 6¼c, all c.a.f. East.

On Friday some trade members took part in an annual golf outing, consequently trades that transpired were consummated early in the session. Movement was sparse and steady prices prevailed; special tallow at 4½c, and yellow grease at 3½c.

The new week opened with both the buyers and sellers sparring as to price, and in most instances the spread was narrow. Two tanks of bleachable fancy tallow sold at 5½c, c.a.f. Chicago. Several tanks of No. 2 tallow traded at 4c, delivered East.

The threatened shipping strike was averted in the East, and moderate selling was reported to that destination; a total of four tanks of original fancy tallow moved at 6¼c, and two tanks of choice white grease at 6¼c, all c.a.f. East. Four tanks of good packer production yellow grease sold at 4c, c.a.f. Chicago. Two more tanks of yellow grease brought the seller 3½c, delivered Chicago. Few tanks of edible tallow sold at 6¼c, Chicago basis.

Soapers were reported listing available offerings at midweek, and bids were more or less lacking, with talk of 6½c, delivered East on bleachable fancy tallow, and 3½c, East, on No. 2 tallow, or ¼c under last movement. A

few tanks of special tallow sold at 5½c, c.a.f. Chicago, steady.

TALLOWES: Wednesday's quotations: Edible tallow, 6¼c; original fancy tallow, 6c; bleachable fancy tallow, 5½c; prime tallow, 5½c; special tallow, 4½c; No. 1 tallow, 4c, and No. 2 tallow, 3½c.

GREASES: Wednesday's quotations: Choice white grease, 5¼c; A-white grease, 5¼c; B-white grease, 4½c; yellow grease, 3½c@4c; house grease, 3½c, and brown grease, 2¼c@3c.

BY-PRODUCTS MARKETS

(Chicago, Wednesday, Sept. 24)

Blood

	Unit
	Ammonia
Unground, per unit of ammonia (bulk)	*7.50@7.75n

Digester Feed Tankage Materials

Wet rendered, unground, loose, Low test	*9.25@9.50n
High test	*8.50
Liquid stick tank cars	3.50

Packhouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged	110.00@120.00
50% meat and bone scraps, bulk	112.00@115.00
50% meat scraps, bulk	120.00
60% digester tankage, bulk	110.00@112.50
60% digester tankage, bagged	110.00
80% blood meal, bagged	145.00
70% standard stemmed bone meal, bagged	95.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$6.25
Hoof meal, per unit ammonia	7.00n

Dry Rendered Tankage

	Per unit Protein
Low test	*2.05@2.10
High test	*1.95@2.00n

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$ 1.75@ 2.00
Hide trimmings (green, salted)	25.00@27.50
Cattle jaws, skulls and knuckles, per ton	65.00n
Pig skin scraps and trimmings, per lb.	6½

Animal Hair

Winter coil dried, per ton	*45.00@50.00n
Summer coil dried, per ton	*37.50n
Cattle switches, per piece	5
Winter processed, gray, lb.	9 @10n
Summer processed, gray, lb.	3 @ 3½n

n—nominal. a—asked.
*Quoted delivered basis.

VEGETABLE OILS

Wednesday, September 24, 1952

Only a minimum of activity took place in the vegetable oil market the start of the week with prices holding mostly steady. A few tanks of September shipment soybean oil moved at 11½c. October through December shipments were bid at 11c, but stock could not be uncovered at that figure.

Refiners were the only buyers and speculators remained on the sidelines. Cottonseed oil was a slow mover with light trades reported in the Valley and Southeast at 14c. Texas oil at common points was offered at 13½c and at 13¼c at better freight points.

According to some estimates, the state has experienced a 200,000-bale loss since September 1, due to over abundance of rain which followed extreme heat and drouth.

A small trade of corn oil materialized at 14½c, but most sources pegged this market at 14½c, nominal basis. Peanut oil was quoted early at 18½c, nominally, but later sales of immediate shipment were heard at 18c. Original coconut oil was not offered throughout the day and resale oil was called 10½c to 11¼c, nominal basis.

Sales continued to be thin and scattered Tuesday with fractional gains registered for a couple of selections. The OPS decision on mixed meals to be announced the end of the month was a contributing factor to a nearly featureless tone of the market.

The soybean oil market was quiet with September shipment selling at 11½c and October shipment at 11c. November shipment also traded at 11c and January through March moved at 11½c in a small way.

Cottonseed oil stock sold in the Valley at 14c, steady with the preceding day's level, and a 14c nominal price prevailed in the Southeast. Texas oil traded at 13½c at favorable locations.

NICK BEUCHER, Jr., President

For fast, dependable service...

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We'll give you results!



JOHN LINDQUIST, V. President

come to: "PACKING HOUSE"

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Teletype: CG 1469

Corn oil advanced $\frac{1}{8}$ c to trade at 14 $\frac{1}{2}$ c and peanut oil sales were accomplished at 18 $\frac{1}{4}$ c for forward shipments. Pacific Coast coconut oil was reportedly offered at 11c.

The market affected a stronger position at midweek pricewise, however, most selections were slow in coming out. September shipment soybean oil moved in a light fashion at 11 $\frac{1}{2}$ c and 11 $\frac{1}{4}$ c. October coupled with November sold at 11 $\frac{1}{2}$ c and October through December shipments traded at an equal price.

Cottonseed oil sale prices were mostly unchanged with trading in the Valley reported at 14c for October shipment and 13 $\frac{1}{2}$ c for September. Stock moved in the Southeast at 14c and 14 $\frac{1}{2}$ c, depending on location, and Texas oil moved at far west points at 13 $\frac{1}{2}$ c and 13 $\frac{1}{4}$ c. Corn oil was called 14 $\frac{1}{2}$ c, nominally, and peanut oil at 18 $\frac{1}{4}$ c, same basis. A late bid of 18 $\frac{1}{2}$ c failed to bring out material. Coconut oil traded at 10 $\frac{1}{2}$ c and it is understood only resale oil is being offered at the present time, but then, not too generously.

CORN OIL: Advanced $\frac{1}{8}$ c in light trade.

SOYBEAN OIL: Mostly unchanged to $\frac{1}{8}$ c higher at midweek.

PEANUT OIL: Gained $\frac{1}{8}$ c to $\frac{3}{4}$ c, depending on shipment, compared with last week.

COCONUT OIL: Market very irregular with most offerings priced 1c higher

than the previous week.

COTTONSEED OIL: Sold steady throughout week at price gains of $\frac{1}{8}$ c to $\frac{1}{4}$ c, location considered.

Cottonseed oil prices in New York were quoted as follows:

	Open	High	Low	Close	Prev. Close
FRIDAY, SEPT. 19, 1952					
May	16.75b	16.70	16.74
July	16.77b	16.72b	16.76
Oct.	16.30	16.22	16.26
Dec.	16.44b	16.40	16.44
Jan.	16.35b	16.30b	16.40b
Mar.	16.70	16.60b	16.67
Sept., '53..	16.27b	16.20b	16.25b
Oct., '53..	16.15b	16.00b	16.10b

Sales: 247 lots.

MONDAY, SEPT. 22, 1952					
May	16.71b	16.80	16.69	16.73	16.70
July	16.74b	16.77	16.77	16.77	16.72b
Oct.	16.27	16.32	16.22	16.31	16.22
Dec.	16.42b	16.50	16.38	16.45	16.40
Jan.	16.42b	16.45b	16.30b
Mar.	16.62	16.70	16.57	16.64b	16.60b
Sept., '53..	16.25b	16.25b	16.20b
Oct., '53..	16.00b	16.05b	16.00b

Sales: 287 lots.

TUESDAY, SEPT. 23, 1952					
May	16.74	16.81	16.67	16.81	16.73
July	16.70b	16.85	16.84	16.85	16.77
Oct.	16.31	16.32	16.22	16.31b	16.31
Dec.	16.42b	16.52	16.40	16.52	16.45
Jan.	16.42b	16.45b	16.45b
Mar.	16.60b	16.73	16.60	16.73	16.64b
Sept., '53..	16.25b	16.35b	16.25b
Oct., '53..	16.05b	16.15b	16.05b

Sales: 402 lots.

WEDNESDAY, SEPT. 24, 1952					
May	16.82	16.85	16.80	16.97b	16.81
July	16.81	16.89	16.84	16.84	16.85
Oct.	16.29	16.38	16.20	16.34	16.31b
Dec.	16.51	16.57	16.51	16.54	16.52
Jan.	16.45b	16.45b	16.45b
Mar.	16.73	16.79	16.73	16.73	16.73
Sept., '53..	16.35b	16.30b	16.35b
Oct., '53..	16.10b	16.15b	16.15b

Sales: 349 lots.

CANADIAN OLEO PRODUCTION

Margarine production in Canada during August declined some from July output, and was less than a year ago, according to a Dominion Bureau of Statistics report. August production amounted to 7,247,000 lbs. compared with 7,384,000 lbs. in July, and 7,798,000 lbs. last year. The eight-month aggregate of 67,249,000 lbs. was a small decline from the 68,943,000 lbs. last year.

September 1 stocks of the product held by manufacturers, wholesalers and warehouses amounted to 1,835,000 lbs. against 2,448,000 lbs. a month earlier and 2,178,000 lbs. a year ago, September 1.

VEGETABLE OILS

Wednesday, Sept. 24, 1952

Crude cottonseed oil, carlots, f.o.b. mills

Valley	14pd
Southeast	14 @ 14 $\frac{1}{2}$ pd
Texas	13 $\frac{1}{2}$ @ 13 $\frac{1}{2}$ pd
Corn oil in tanks, f.o.b. mills	14 $\frac{1}{2}$ n
Peanut oil, f.o.b. Southern mills	18 $\frac{1}{2}$ n
Soybean oil, Decatur	11 $\frac{1}{2}$ @ 11 $\frac{1}{2}$ pd
Coconut oil, f.o.b. Pacific Coast	10 $\frac{1}{2}$ pd
Cottonseed roots, Midwest and West Coast	1 @ 1 $\frac{1}{2}$ n
East	1 @ 1 $\frac{1}{2}$ n

a—asked. n—nominal. pd—paid.

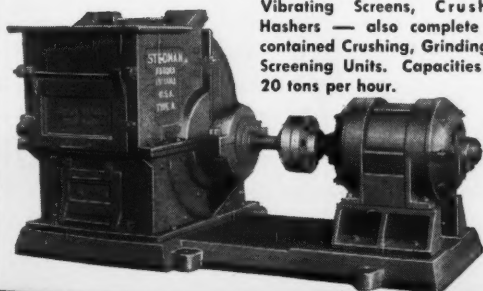
OLEOMARGARINE

Wednesday, Sept. 24, 1952

White domestic vegetable	28
White animal fat	28
Milk churned pastry	25
Water churned pastry	24

2-STAGE GRINDERS for CRACKLINGS, BONES DRIED BLOOD, TANKAGE and other BY-PRODUCTS STEDMAN

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding and Screening Units. Capacities 1 to 20 tons per hour.



STEDMAN FOUNDRY & MACHINE COMPANY, INC.
Subsidiary of United Engineering and Foundry Company
General Office & Works: AURORA, INDIANA

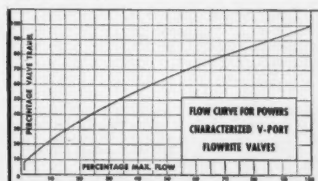


Gives Better Control with Less Maintenance

SPECIAL FLOW CHARACTERISTICS—High lift V-Port plug provides proportional flow throughout entire lift of stem as shown in chart below.

WIDE VARIETY OF SIZES— $\frac{1}{2}$ " valve available with plugs to give 15%, 30%, 60% or 100% of maximum capacity. Easily interchangeable without removing valve from line.

SUPERIOR DESIGN of stainless steel plug and seat reduces wire drawing, insures longer life and tight shut-off. V-Ports do the throttling, protecting separate shut-off seat. Write for circular (a70).



LOW
HYSTERESIS
EASY TO
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SERVICE

(a79)

THE POWERS REGULATOR CO., Skokie, Ill.

HIDES AND SKINS

Tanner interest for big packer hides, latent early, developed at midweek—Some selections sold ½c up—Small packer and country hide markets quiet but steady—Calfskin and kipskin markets without feature—Sheepskin market weaker with only minor activity experienced.

CHICAGO

PACKER HIDES: The pace of the big packer hide market was slow early Monday. Tanners interest was small until later in the day. The tone of the market was considered steady with last week's closing levels. Inquiry continued for branded steers and cows but offerings were mostly withheld. A spurt of activity developed at mid-afternoon, and a total of 6,000 heavy native steers brought 16c and about 1,000 light native steers sold at 17½c. A large outside independent packer reportedly moved a car of light native cows at 17½c.

Packer offerings of some selections came out Tuesday at steady prices to ½c advance for one selection. The higher sale price involved 4,000 ex-light native steers at 19½c. Some 5,000 heavy native steers brought 16c. About 3,900 heavy native cows traded at 17½c for the Rivers and 18c for the Chicago-St. Pauls, and 2,400 River light natives brought 18c.

The market picked up strength price-wise at midweek and several selections traded at ½c gain. Selections registering advances were 5,000 butt branded steers at 13½c, 2,000 Colorado steers at 13c, 1,500 heavy Texas steers at 13½c and 900 light native steers at 18c. About 9,000 heavy native steers sold steady at 16c. In a quiet trade, 3,500 light native cows, Rivers, brought 18c.

SMALL PACKER AND COUNTRY HIDES: Activity was generally lacking in the small packer and country hide markets but prices were mostly steady. The better quality hides appear in a more favorable selling position although tanner interest so far has been

lagging. The plump 45@46-lb. average were quoted at 16c and a car of 60-lb. average, reportedly sold at 13c. This sale price does not necessarily represent the market at the present time, as quality and take-off are again taken into consideration.

CALFSKINS AND KIPSKINS: Although kipskin movement last week was fairly active, no trading was heard this week. Late Friday, 5,000 St. Paul calfskins, heavy average, brought 50c, up 5c from previous quotations.

SHEEPSKINS: A somewhat softer tone developed in the market this week with offerings priced lower, but mostly unsold. The No. 1 shearlings were offered in a couple of directions at 2.75, but action up to midweek failed to materialize. A truck of No. 2 and 3 shearlings sold at 1.70 and 1.10, respectively. Fall clips were quoted lower at 3.15@3.25. There was no change in pickled skins, which was difficult to fathom in view of other selections weakening. The market held steady at 10.50 per doz.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 20, 1952, were 4,658,000 lbs.; previous week, 5,703,000 lbs.; same week 1951, 3,898,000 lbs.; 1952 to date, 167,462,000 lbs.; same period 1951, 189,669,000 lbs.

Shipments for the week ended September 20, 1952 totaled 4,125,000 lbs.; previous week, 4,138,000 lbs.; corresponding week, 1951, 2,844,000 lbs.; this year to date, 146,177,000 lbs.; corresponding period, 1951, 146,303,000 lbs.

Warns Leather Interests

The Mexican Ministry of National Economy has warned that if footwear and leather goods manufacturers and dealers hike prices on the pretext of cattle exports to the United States, resulting in a dearth of raw material for Mexico, free importation of leather will be authorized.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Sept. 24	Previous Week	Cor. Week 1951
Nat. steers ... 16	@18	16 @17½	33 @35
Hvy. Texas str.	13½	13n	28½
Hvy. butt.	13½	13n	28½
Hvy. Col. str.	13	12½n	27½
Ex. light Tex. str.	17½n	17½n	35
Brand'd cows.	15n	17 @18	31
Hy. nat. cows.	17½ @18n	17 @18	34*
Lt. nat. cows.	18	18	34½ @35
Nat. bulls ... 9½ @10n		9½n 22	@23
Brand'd bulls.	8½ @9n	8½n 21	@22
Calfskins, Nor.			
10/15	45 @50n	45n	50n
10/down	40 @42½	40 @42½	...
Kips, Nor.			
nat. 15/25	35n	35n	43½n
Kips, Nor. branded	30n	30n	41

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over	13½ @14½n	13½ @14½n	...
50 lbs.	14½ @15½n	14½ @15½n	...

SMALL PACKER SKINS

Calfskins, under			
15 lbs.	30n	30n	40 @ 42
Kips, 15/30	28n	28n	34 @ 36
Slunks, regular	1.95n	1.95n	1.25 @ 1.50
Slunks, hairless	75n	75n	60n

SHEEPSKINS

Pkr. shearlings.			
No. 1	2.75n	3.00n	3.10 @ 3.25
Dry Felts	30n	30n	40 @ 42
Horsehides.			
untrmd.	7.50 @ 7.75n	7.50 @ 8.00n	11.00

*Celling prices.

N. Y. HIDE FUTURES

MONDAY, SEPT. 22, 1952

	Open	High	Low	Close
Jan.	15.50b	15.80	15.60	15.50b-55a
Jan., '54	14.35b	14.50b-60a
Apr.	14.85b	14.90b-15.00a
July	14.65b	14.80	14.80	14.80
Oct.	17.15	17.55	17.15	17.25b-35a
Oct., '53	14.45b	14.60b-70a

Sales: 111 lots.

TUESDAY, SEPT. 23, 1952

Jan.	15.55b	15.75	15.60	15.61b
Jan., '54	14.51b	14.75b
Apr.	14.90b	15.10b
July	14.80b	14.95b
Oct.	17.20b	17.50	17.30	17.30
Oct., '53	14.70b	14.85b

Sales: 33 lots.

WEDNESDAY, SEPT. 24, 1952

Jan.	15.80	15.90	15.37	15.40b-50a
Jan., '54	15.20-25	15.25	15.20	14.50b-75a
Apr.	15.10b	15.05b-15a
July	15.10b	15.22	15.22	14.90b-15.00a
Oct.	17.40-55	17.55	16.51	16.60 - 51
Oct., '53	15.10b	15.00	14.90	14.65b-90a

Sales: 65 lots.

THURSDAY, SEPT. 25, 1952

Jan.	15.45b	15.70	15.50	15.60
Jan., '54	14.50b	14.75b-85a
Apr.	15.05b	15.20b-30a
July	14.80b	15.19	15.19	15.05b-15a
Oct.	16.50	16.85	16.50	16.77 85
Oct., '53	14.65b	14.90	14.90	14.90b-15.00a

Sales: 39 lots.

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Cooler, Freezer Occupancy Dips To Eight-Year Low

According to reports received by the Department of Agriculture from public warehousemen, cooler and freezer occupancy on August 31 was 63 and 78 per cent respectively, which was about equal to occupancy levels reported last month. However, cooler utilization was 2 points below the level reported last year and the August 31 five-year average.

On the other hand, reported use of freezer space was equal to last year's level but exceeded average end-of-month occupancy by 4 per cent. While national occupancy on August 31 reflected no change from the previous month, only the Middle Atlantic Region reported an increase in use of cooler and freezer space, which was in accordance with the five-year average pattern.

Net change in storage weights during August for freezer held commodities was an adjustment downward of approximately 85,000,000 lbs., leaving 2,200,000,000 lbs. on hand at the end of August. An increase in weight generally prevails during this time of year as evidenced by the 45,000,000 lbs. increase in freezer stored commodities reported last year at this time and a gain of 28,000,000 lbs. reported during the five-year period ended 1951. Cooler stored items totaled 1,400,000,000 lbs., a gain of 109,000,000 lbs. since July 31. Stocks in cooler storage have not been this low on August 31 since 1944.

Net-disappearance of almost 600,000 cases of shell eggs brought national holdings down to 2,200,000 cases. Stocks of frozen eggs on hand August 31—145,000,000 lbs.—were the smallest since 1939. Poultry net withdrawals, 15,000,000 lbs., were in contrast to an average increase of 7,000,000 lbs. usually reported during August, and by end of month frozen poultry stocks were down to 142,000,000 lbs.

Meats in storage—last month net decrease was 157,000,000 lbs., leaving on hand August 31 a little more than 693,000,000 lbs. Frozen pork holdings were reduced to 239,000,000 lbs., while total pork holdings were down to 402,000,000 lbs. Beef stocks fell off to 157,000,000 lbs. as result of net reduction in frozen beef holdings of plus 4,000,000 lbs.

Farm Income Up, Net Off

The nation's farmers received \$18,900,000,000 from marketing their crops and livestock during the first eight months of 1952, or about 3 per cent more than for the corresponding period last year, the U.S. Department of Agriculture has reported. But, the department added, this was not in net income.

Larger cash returns resulted mostly from heavier marketings, not from higher prices for products. Farmers paid more for what they bought which cut into their total income. Value of livestock marketings was up 3 per cent over 1951, while prices averaged 7 per cent lower.

WEEK'S CLOSING MARKETS

QUARTERLY COMMERCIAL MEAT OUTPUT IN U.S., 1950-52

Commercial meat production in the United States, by quarter-year, 1950 through the first half 1952 as reported by the U. S. Department of Agriculture.

Year	All meat					Year
	Jan.-Mar. Million lbs.	Apr.-June Million lbs.	July-Sept. Million lbs.	Oct.-Dec. Million lbs.	Million lbs.	
1950	5,115	4,773	4,793	5,682	20,363	
1951	5,181	4,699	4,692	5,647	20,219	
1952	5,586	4,823	
Beef						
1950	2,231	2,221	2,415	2,381	9,248	
1951	2,188	1,965	2,140	2,256	8,549	
1952	2,217	2,144	
Veal						
1950	263	277	312	285	1,137	
1951	220	216	271	265	972	
1952	211	232	
Lamb and mutton						
1950	150	139	149	143	581	
1951	131	100	127	141	508	
1952	157	145	
Pork excluding lard						
1950	2,471	2,186	1,917	2,873	9,397	
1951	2,642	2,400	2,154	2,985	10,190	
1952	3,001	2,302	

EASTERN BY-PRODUCTS MARKET

New York, Sept. 24, 1952

Dried blood was quoted Wednesday at \$8.00 per unit of ammonia. Low test wet rendered tankage was quoted at \$8 per unit of ammonia, and dry rendered tankage was quoted at \$1.90 per protein unit.

THURSDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$20.50; average \$19.60. Provision prices were quoted at follows:

Under 12 pork loins, 52½; 10/14 green skinned hams, 46½@49; Boston butts, 36½; 16/down pork shoulders, 33n; 3/down spareribs, 44@46; 8/12 fat backs, 8@9¼; regular pork trimmings, 22@22½n; 18/20 DS bellies, 26; 4/6 green picnics, 29½; 8/up green picnics, 28½.

P.S. loose lard was quoted \$9.50a and P.S. lard in tierces at \$9.50a.

Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: Oct. 16.25; Dec. 16.48-47; Jan. 16.40b-60a; Mar. 16.68-67; May 16.74b-76a; July 16.80b-82a; Sept. '53 16.25b-45a; and Oct. '53 16.10b-35a.

Sales: 444 lots.

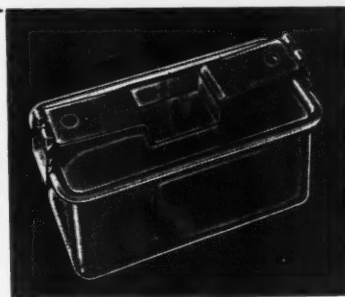
CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended Sept. 20, with comparisons:

	Week Sept. 20	Previous Week	Cor. Week 1951
Cured meats, pounds	5,616,000	19,490,000	21,075,000
Fresh meats, pounds	26,781,000	30,359,000	20,942,000
Lard, pounds	4,251,000	4,522,000	4,762,000

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LIVESTOCK MARKETS

Weekly Review

August Livestock Average Lower At Canadian Centers

A summary of average prices paid for livestock at various markets in Canada during August indicated declines from last year, according to a Dominion market report for the month. On the Toronto market good steers up to 1,000 lbs. declined to \$26.20 from \$33.48 last year, and \$26.59 in July.

Good and choice veal calves were down to \$25.87 from \$34.80 last year, but above the \$25.00 paid in July. Hogs, grade B-1, averaged \$25.60 against \$35.48 for August, 1951 and \$25.60 in July this year.

The August average price for good handy-weight lambs was \$31.12 compared with \$34.97 a year ago and \$34.47 in July.

Montreal prices were a trifle higher, whereas averages at all other Dominion centers were lower than at Toronto, but trends were the same.

Half-Year Belgian Meat Output, Kill Above 1951

The number of animals slaughtered in Belgium and total meat production for the first half of the year were considerably higher than for the same period last year, agricultural sources in that country have reported. Belgium started the year with a surplus of hogs and enough cattle for home needs.

Hogs slaughtering exceeded a million head with a carcass weight of 186,000,000 lbs. for the period compared with 898,351 head and a carcass weight of 167,800,000 lbs. the first half of 1951. Cattle slaughtering jumped from less than 82,000 the first six months of 1951 to over 100,000 this year. Foot-and-mouth disease was responsible for the heavy January-March cattle kill.

Total meat production for the period amounted to 374,300,000 lbs. compared with 348,500,000 lbs. the first six months of last year.

SALABLE AND DRIVE-IN RECEIPTS AT 66 MARKETS

Total salable and drive-in receipts of livestock by classes during July 1952, and 1951 at the 66 public markets.

TOTAL SALABLE RECEIPTS*		
	July 1952	July 1951
Cattle	1,311,197	1,112,506
Calves	300,509	307,859
Hogs	1,712,635	1,876,222
Sheep	679,037	662,584

TOTAL DRIVEN-IN RECEIPTS		
	July 1952	July 1951
Cattle	1,237,216	1,058,212
Calves	314,727	325,301
Hogs	1,935,109	2,126,065
Sheep	670,053	514,682

*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 66 public markets constituted the following percentages of total July receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 81.1, calves, 84.5, hogs, 85.3, and sheep, 53.4. Percentages in 1951 were 78.3, 81.0, 80.8 and 47.8.

Students' Hogs Grade Choice

Packers buyers, who judged the 1,182 hogs entered in the twentieth annual hog marketing day at National Stock Yards, Ill., by student feeders, found 990, or 85 per cent of the hogs grading "choice," according to Exchange News, a NS Yards publication. The sale was held August 28 on hogs shown by students from 20 Illinois and 15 Missouri high schools. One lot of hogs shown by Wayne Ketchum, Farmerville, Ill., brought the outside top of \$22 per cwt. Others were mostly \$21.50, 50c above the market top. Market interests added another \$1 to each choice hog.

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y. in August, 1952 were reported by the U.S.D.A.

	Cattle	Calves	Hogs	Sheep
Receipts	23,055	5,893	6,314	43,113
Shipments	15,104	2,816	1,594	37,247
Local slaughter	7,951	3,077	4,720	5,866

Agricultural Exports for Year Gain 19% in Value

United States exports of agricultural products during the shipping year ended June 30 were valued at \$4,042,601,000 compared with \$3,410,665,000 a year ago, the U.S. Department of Agriculture has announced. This was an increase of 19 per cent over 1950-51, "and was a record amount, inflationary dollars not discounted."

Agricultural exports represented 26 per cent of the nation's total export of all commodities. In 1951 such exports represented 27 per cent of total exports.

Cotton held the first place with a valuation of \$1,188,919,000 compared with \$934,564,000 for the year previous. Wheat and flour ranked second in value with shipments worth \$1,066,832,000 against \$748,729,000 in the 1950-51 year.

Included in the "outstanding features" of the 1951-52 season were the large increases in exports of condensed milk, pork, lard and tallow.

Basque Shepherds to Come

The 450 Basque sheepherders, for whom visas for entry to this country have for some time been sought by western sheep raisers, will soon be on their way here, according to reports from organized wool growers. Political and diplomatic red tape has delayed arrangements for their embarkation to fill badly needed jobs as experienced shepherds in western sheep states.

ST. LOUIS HOGS IN AUG.

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

	August	
	1952	1951
Hogs received	170,445	241,241
Highest price	\$24.00	\$23.75
Lowest price	21.00	21.35
Average price	21.99	22.34
Average weight, lbs.	212	206

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, September 23, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul
HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:					
120-140 lbs. ...	\$14.25-16.50	\$	\$	\$	\$
140-160 lbs. ...	16.25-18.25	16.50-18.50	18.50-19.50	15.50-17.25	15.00-17.25
160-180 lbs. ...	18.00-19.50	18.25-20.00	19.00-20.00	16.75-19.75	16.75-19.75
180-200 lbs. ...	19.25-20.25	19.75-20.25	19.75-20.40	19.50-20.25	19.50-19.75
200-220 lbs. ...	20.00-20.35	20.25-20.40	20.25-20.50	20.00-20.40	19.50-19.75
220-240 lbs. ...	19.85-20.25	20.25-20.40	19.75-20.40	19.75-20.25	19.00-19.75
240-270 lbs. ...	19.10-20.25	20.25-20.40	19.75-20.40	19.75-20.25	19.00-19.75
270-300 lbs. ...	18.35-19.40	19.75-20.35	19.00-20.00	19.00-19.75	None rec.
300-330 lbs. ...	18.00-18.50	19.00-19.85	18.50-19.25	18.00-19.25	None rec.
330-360 lbs. ...	17.75-18.25	18.25-19.25	18.00-18.75	18.00-19.25	None rec.
Medium:					
160-220 lbs. ...	16.75-19.75	17.00-19.50	18.25-20.00	14.75-19.50	None rec.

STEWERS:

Choice:					
270-300 lbs. ...	18.00-18.25	19.00-19.50	17.75-18.25	18.50-19.00	18.00-18.75
300-320 lbs. ...	18.00-18.25	18.50-19.00	17.25-18.00	17.75-18.75	18.00-18.75
320-360 lbs. ...	17.75-18.25	18.00-18.75	16.75-17.75	17.75-18.75	17.00-18.00
360-400 lbs. ...	17.00-18.00	17.25-18.00	16.25-17.25	16.75-18.00	16.00-18.00
400-450 lbs. ...	16.50-17.75	16.75-17.50	16.00-16.75	16.25-17.00	14.75-16.25
450-550 lbs. ...	15.50-17.25	16.00-17.00	15.50-16.25	15.25-16.00	14.75-16.25
Medium:					
250-500 lbs. ...	14.75-17.75	15.00-18.00	15.25-17.50	14.50-18.50	None rec.

SLAUGHTER CATTLE & CALVES:

STEWERS:

Prime:					
700-900 lbs. ...	34.00-35.25	33.75-35.00	33.25-34.25	32.50-34.00	32.50-34.00
900-1100 lbs. ...	34.00-35.50	34.00-35.25	33.50-34.50	33.00-34.25	33.00-34.50
1100-1300 lbs. ...	33.50-35.50	32.50-35.25	33.25-34.50	32.75-34.50	32.75-34.50
1300-1500 lbs. ...	33.00-35.00	31.25-34.75	31.50-34.00	31.00-33.75	32.50-34.50
Choice:					
700-900 lbs. ...	29.50-34.00	29.50-34.00	29.25-33.50	29.75-32.75	30.00-33.00
900-1100 lbs. ...	30.00-34.00	29.00-34.00	29.25-33.50	29.75-33.00	30.00-33.00
1100-1300 lbs. ...	30.00-33.50	29.00-34.00	29.00-33.50	29.75-33.00	29.50-33.00
1300-1500 lbs. ...	29.50-33.00	29.00-32.50	28.50-33.00	29.50-32.75	29.50-32.75

Good:					
700-900 lbs. ...	28.00-30.00	26.50-29.50	25.00-29.25	26.00-29.75	26.00-30.00
900-1100 lbs. ...	28.50-30.00	26.00-29.50	25.00-29.25	26.00-29.75	26.00-30.00
1100-1300 lbs. ...	28.50-30.00	26.00-29.00	24.50-29.00	26.00-29.75	25.50-30.00
Commercial, all wts. ...	20.00-26.50	21.50-26.50	19.50-25.00	22.50-26.00	20.00-26.00
Utility, all wts. ...	16.00-20.00	18.00-21.50	16.00-19.50	19.00-22.50	18.00-20.50

HEIFERS:

Prime:					
600-800 lbs. ...	34.00-35.00	33.00-34.25	33.00-34.00	32.25-33.50	32.50-33.50
800-1000 lbs. ...	34.00-35.00	33.00-34.25	33.00-34.00	32.25-33.50	32.50-33.50
Choice:					
600-800 lbs. ...	29.50-34.00	29.00-33.00	29.00-33.00	29.00-32.25	30.00-32.50
800-1000 lbs. ...	29.00-34.00	28.50-33.00	29.00-33.00	29.00-32.25	30.00-32.50
Good:					
500-700 lbs. ...	25.50-29.50	25.50-29.00	24.50-29.00	26.00-29.00	26.00-30.00
700-900 lbs. ...	25.50-29.50	25.00-29.00	24.50-29.00	26.00-29.00	26.00-30.00
Commercial, all wts. ...	19.50-25.50	20.50-25.50	18.50-24.50	20.50-26.00	20.00-26.00
Utility, all wts. ...	15.50-19.50	17.00-20.50	15.00-18.50	17.00-20.50	18.00-20.00

COWS:

Commercial, all wts. ...	17.50-20.00	18.75-21.00	17.50-19.00	17.00-19.25	18.00-20.50
Utility, all wts. ...	16.00-17.50	16.50-18.75	15.50-17.50	15.25-17.00	16.00-18.00
Canner & cutter, all wts. ...	12.50-16.00	13.75-16.75	13.00-15.50	12.00-15.25	12.00-16.00

BULLS (Yrds. Excl.) All Weights:

Good	21.50-22.50	18.00-20.00	21.50-22.00
Commercial	17.00-20.00	22.25-23.00	19.00-20.00
Utility	15.00-17.00	20.00-22.25	16.50-19.00
Cutter	13.00-15.00	17.75-20.00	14.00-16.50

VEALERS, All Weights:

Choice & prime	29.00-34.00	30.00-33.00	26.00-29.00	28.00-30.00	29.00-34.00
Com'l & good	22.00-29.00	23.00-30.00	18.00-26.00	22.00-29.75	22.00-29.00

CALVES (500 Lbs. Down):

Choice & prime	26.00-30.00	24.00-28.00	22.00-24.00	24.00-28.00	24.00-27.00
Com'l & good	20.00-26.00	19.00-24.00	17.00-22.00	19.00-24.00	20.00-24.00

SHEEP & LAMBS:

SPRING LAMBS:

Choice & prime	23.50-25.00	24.00-25.00	22.00-24.00	24.00-25.00	24.00-24.50
Good & choice	20.00-23.50	19.00-24.00	18.00-22.00	22.50-24.00	22.00-23.75

EWES (Shorn):

Good & choice	5.50-6.50	6.00-7.00	5.50-6.25	6.00-7.00	6.00-7.00
Cull & utility	4.50-5.50	5.00-6.00	4.50-5.50	5.00-6.00	4.50-6.00

*September 16 prices.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending Sept. 20:

	CATTLE		
	Week Ended Sept. 20	Prev. Week	Cor. 1951
Chicago†	21,931	24,291	17,103
Kansas City†	20,476	22,209	16,755
Omaha*†	21,619	23,249	13,042
E. St. Louis†	13,399	15,036	9,206
St. Joseph†	9,195	9,989	6,363
Sioux City†	9,912	8,964	5,614
Wichita*†	4,035	4,771	3,607
New York & Jersey City†	8,598	8,920	9,434
Okla. City*†	8,198	11,307	6,869
Cincinnati†	11,808	7,294	4,535
Denver†	9,501	10,056	7,330
St. Paul†	11,892	12,367	9,796
Milwaukee†	2,720	2,753	8,640
Total	153,284	155,136	113,494

HOGS		
Chicago†	36,642	38,468
Kansas City†	11,468	10,956
Omaha*†	24,817	30,968
E. St. Louis†	35,258	12,542
St. Joseph†	15,614	18,163
Sioux City†	12,929	17,096
Wichita*†	8,851	10,643
New York & Jersey City†	49,172	49,768
Okla. City*†	11,209	11,839
Cincinnati†	46,341	29,420
Denver†	9,459	9,878
St. Paul†	23,286	27,005
Milwaukee†	5,277	2,685
Total	290,323	270,031

SHEEP		
Chicago†	7,177	8,500
Kansas City†	5,316	4,904
Omaha*†	19,892	17,703
E. St. Louis†	6,757	7,403
St. Joseph†	10,461	6,895
Sioux City†	5,403	3,268
Wichita*†	821	1,369
New York & Jersey City†	42,216	46,253
Okla. City*†	5,572	8,168
Cincinnati†	1,960	1,206
Denver†	13,562	17,878
St. Paul†	7,608	6,514
Milwaukee†	1,196	1,064
Total	128,031	131,134

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Sept. 24, were as follows:

CATTLE:	
Steers, good to ch.	\$29.00@31.00
Steers, cut. & util.	None rec.
Hefers, ch. & prime	30.00@31.00*
Hefers, util. & gd.	22.00@24.50
Cows, com.	20.00@21.00
Cows, utility	18.00@19.00
Cows, canner, cutter	12.00@16.00
Bulls, com'l	20.00@23.50
Bulls, can., cut.	None rec.
VEALERS:	
Choice & prime	\$35.00 only
Good & choice	30.00@32.00
Utility & com'l	18.00@24.00
Call & utility	10.00@17.00
HOGS:	
Gd. & ch., 170/230	\$21.25@21.50
Sows, 400/down	16.50@17.50
LAMBS:	
Gd. to pr.	None rec.

*Nominal.

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Sept. 20:

Cattle Calves Hogs* Sheep*			
Salable	165	526	527
Total (incl. directs)	5,227	2,887	23,902
Prev. week:			
Salable	180	339	317
Total (incl. directs)	6,142	1,960	22,244

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Sept. 17	11,243	224	10,148	4,891
Sept. 18	1,820	252	11,392	2,291
Sept. 19	613	246	10,552	2,350
Sept. 20	403	26	5,320	153
Sept. 22	19,000	400	10,000	9,000
Sept. 23	7,000	400	12,000	4,500
Sept. 24	9,000	300	11,000	1,300

*Week so far... 35,184 1,036 33,695 13,806
Week ago... 36,678 890 35,541 13,404
Year ago... 33,985 1,160 43,275 6,975
2 yrs. ago... 34,888 1,412 37,964 7,498
*Including 75 cattle, 6,846 hogs and 4,415 sheep direct to packers.

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Sept. 17	5,387	8	756	...
Sept. 18	2,527	7	444	250
Sept. 19	1,582	31	1,049	483
Sept. 20	300	24	132	37
Sept. 22	5,000	...	1,500	500
Sept. 23	2,000	...	1,000	200
Sept. 24	4,000	...	500	200

Week so far... 10,474 ... 1,896 973
Week ago... 14,495 82 1,074 362
Year ago... 13,455 376 5,301 2,274
2 yrs. ago... 11,080 74 3,116 851

SEPTEMBER RECEIPTS

	1952	1951
Cattle	161,779	123,967
Calves	7,090	9,162
Hogs	211,212	216,608
Sheep	64,726	52,710

SEPTEMBER SHIPMENTS

	1952	1951
Cattle	69,488	62,441
Hogs	11,946	26,042
Sheep	5,133	10,820

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wednesday, Sept. 24:

	Week ended Sept. 24	Week ended Sept. 17
Packers' purch.	35,036	40,335
Shippers' purch.	2,416	2,818
Total	37,452	43,153

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Sept. 24, were reported as shown in the table below:

CATTLE:	
Steers, choice & pr.	None rec.
Steers, com'l & gd.	28.50@29.00
Steers, good to ch.	None rec.
Hefers, good	28.50
Cows, com'l	18.00@19.00
Cows, utility	17.00@18.00
Cows, can. & cut.	13.00@16.50
Bulls, util., com'l	20.00@25.00
CALVES:	
Good & ch.	\$28.00@30.00
Com'l & good	26.00@28.00
Utility & com'l	20.00@25.00
Culls	15.00@20.00
HOGS:	
Good & ch., 215/245	\$21.25@21.50
Sows, 400/down	15.00@16.50
SHEEP:	
Lambs, good	\$24.50 only

CANADIAN KILL

Inspected slaughter in Canada for week ended Sept. 13:

CATTLE		
	Week Ended Sept. 13	Same Week Last Yr.
Western Canada	13,258	12,434
Eastern Canada	13,636	13,257
Total	26,894	25,691
HOGS		
Western Canada	26,677	22,874
Eastern Canada	69,698	54,765
Total	96,375	77,655
All hog carcasses graded	105,040	85,396
SHEEP		
Western Canada	4,765	4,036
Eastern Canada	11,717	13,894
Total	16,482	17,930

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PORK

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ALL-BEEF
FRANKFURTERS

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ORIGINAL
WEST VIRGINIA
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Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

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Chl-

current

Sheep

4,891

2,291

2,350

153

9,900

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06@16.50

50 only

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Last Yr.

12,434

13,257

25,091

22,874

54,765

77,565

85,396

4,036

13,594

17,930

PACKERS' PURCHASES

Purchase of livestock by packers at principal centers for the week ending Saturday, September 20, 1952, as reported to The National Provisioner:

CHICAGO

Armour, 6,659 hogs; Swift, 1,294 hogs; Wilson, 2,504 hogs; Agar, 7,970 hogs; and Others, 18,215 hogs.
Total: 21,931 cattle; 1,166 calves; 39,441 hogs; and 7,177 sheep.

KANSAS CITY

Armour, 3,668; Swift, 1,575; Wilson, 2,720; Butchers, 5,884; Others, 3,886.
Total: 17,134 cattle; 3,342 calves; 11,468 hogs; and 5,316 sheep.

OMAHA

Armour, 5,361; Cudahy, 3,048; Swift, 5,358; Wilson, 2,270; Cornhusker, 548; Nebraska, 63; Gr. Omaha, 324; Hoffman, 81; Kingan, 1,600; Rothschild, 452; Merchants, 1,282; Midwest, 78; Omaha, 358; Union, 418; Others, 9,593.
Total: 21,888 cattle; 22,740 calves; 18,556 hogs; and 1,217 sheep.

E. ST. LOUIS

Armour, 2,913; Swift, 4,317; Hunter, 994; Hell, 1,022; Krey, 1,120; Laclede, 1,020; Seloff, 1,020.
Total: 8,224 cattle; 5,175 calves; 35,258 hogs; and 6,757 sheep.

ST. JOSEPH

Swift, 3,081; Armour, 2,908; Others, 5,714.
Total: 11,743 cattle; 1,437 calves; 18,203 hogs; and 8,485 sheep.
*Does not include 125 calves and 1,491 sheep direct.

SIOUX CITY

Armour, 4,157; Cudahy, 2,791; Swift, 2,714; Butchers, 238; Others, 7,341.
Total: 17,241 cattle; 13 calves; 19,439 hogs; and 4,162 sheep.

WICHITA

Cudahy, 1,352; Kansas, 297; Dunn, 61; Dold, 112; Sunflower, 54; Pioneer, 112; Excel, 545; Others, 2,384.
Total: 4,761 cattle; 451 calves; 4,229 hogs; and 1,940 sheep.

OKLAHOMA CITY

Armour, 2,757; Cudahy, 2,586; Butchers, 144.
Total: 5,487 cattle; 956 calves; 5,596 hogs; and 1,774 sheep.
*Does not include 784 cattle, 971 calves, 5,613 hogs and 3,798 sheep direct.

LOS ANGELES

Armour, 139; Cudahy, 106; Swift, 454; Wilson, 72; Acme, 708; Bridgeford, 92; Century, 248; Clougherty, 90; Coast, 165; Commercial, 353; Gr. West, 445; Harman, 354; Others, 3,990.
Total: 7,216 cattle; 725 calves; 2,334 hogs; and 1,088 sheep.

DENVER

Armour, 1,569; Swift, 1,332; Cudahy, 777; Wilson, 932; Others, 4,007.
Total: 8,617 cattle; 429 calves; 9,438 hogs; and 51,871 sheep.

CINCINNATI

Gall, 4; Kahn's, 1; Meyer, 1; Schlachter, 119; Northside, 1; Others, 3,615.
Total: 3,728 cattle; 1,050 calves; 17,528 hogs; and 2,429 sheep.

ST. PAUL

Armour, 4,466; Bartsch, 861; Cudahy, 753; Rifkin, 913; Swift, 4,899; Others, 2,094.
Total: 13,986 cattle; 5,141 calves; 33,760 hogs; and 13,932 sheep.

FORT WORTH

Armour, 1,719; Swift, 1,585; Blue Bonnet, 336; City, 474; Rosenthal, 336.
Total: 4,450 cattle; 4,197 calves; 7,900 hogs; and 117,171 sheep.

TOTAL PACKER PURCHASES

Week Ended Sept. 20, 1951: 149,758 cattle; 222,766 calves; 130,408 hogs; and 121,478 sheep.
Cor. Week 1951: 162,768 cattle; 231,165 calves; 220,058 hogs; and 434 sheep.

CORN BELT DIRECT TRADING

Des Moines, Ia., Sept. 24—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:

160-180 lbs. \$16.25@19.00
180-240 lbs. 18.25@20.25
240-300 lbs. 18.25@20.25
300-360 lbs. 17.50@19.75

Soys:

270-360 lbs. \$17.50@18.50
440-550 lbs. 14.25@16.75

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
Sept. 18	48,000	31,000
Sept. 19	38,000	24,500
Sept. 20	32,000	27,500
Sept. 22	49,500	47,000
Sept. 23	45,500	38,500
Sept. 24	50,000	46,500

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended September 20, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	315,000	381,000	284,000
Previous week	343,000	386,000	307,000
Same wk. 1951	329,000	437,000	292,000
1952 to date	8,512,000	18,318,000	5,799,000
1951 to date	8,272,000	19,125,000	5,303,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Sept. 18:

	Cattle	Calves	Hogs	Sheep
Los Angeles	8,700	1,000	2,000	405
Portland	1,700	220	1,100	4,200
S. Francisco	2,185	665	2,050	2,930

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended Sept. 13, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1000 lb.	Good and Choice	Gr. B ¹ Dressed	Gd. Handweights
Toronto	\$25.08	\$27.00	\$25.60	\$25.00
Montreal	23.74	25.00	24.00	23.00
Winnipeg	23.12	25.47	23.80	20.90
Calgary	23.75	26.00	24.70	20.00
Edmonton	23.75	23.00	23.10	20.00
Lethbridge	22.50	24.00	23.35	19.50
Pr. Albert	22.50	22.75	23.60	20.50
Moose Jaw	23.00	23.00	23.60	22.50
Saskatoon	22.55	23.60	23.60	22.50
Regina	22.75	26.75	23.60	27.00
Vancouver	22.75	26.75	23.60	27.00

*Dominion Government premiums not included.

22 LEADERS OF THE FOOD INDUSTRY—

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FOOD MARKETING

How does the staggeringly large volume of foodstuff consumed in America reach its users? What parts and activities make up the industry, the largest in the country, that performs this huge task of distribution? Now, for the first time, the gamut of food industry practice is covered thoroughly and intimately by 22 leaders, specialists representing the country's major food manufacturing and distributing companies and trade associations.

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23 revealing, informative chapters

The World's Biggest Business
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Evolution Hits the Food Broker
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Merchandising, the Coordinator
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DRESSED BEEF
BONELESS MEATS AND CUTS
OFFAL • CASINGS

SUPERIOR PACKING CO.
CHICAGO ST. PAUL

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:	Carcasses	BEEF CURED:	
Week ending Sept. 20, 1952.	12,854	Week ending Sept. 20, 1952.	20,047
Week previous	11,215	Week previous	19,814
Same week year ago.	7,953	Same week year ago.	22,551

COW:	
Week ending Sept. 20, 1952.	1,140
Week previous	1,134
Same week year ago.	3,401

BULL:	
Week ending Sept. 20, 1952.	937
Week previous	627
Same week year ago.	636

VEAL:	
Week ending Sept. 20, 1952.	11,242
Week previous	11,319
Same week year ago.	15,064

LAMB:	
Week ending Sept. 20, 1952.	31,136
Week previous	26,806
Same week year ago.	12,794

MUTTON:	
Week ending Sept. 20, 1952.	617
Week previous	508
Same week year ago.	939

HOG AND PIG:	
Week ending Sept. 20, 1952.	16,803
Week previous	23,026
Same week year ago.	12,891

PORK CUTS:	
Week ending Sept. 20, 1952.	1,268,438
Week previous	1,275,053
Same week year ago.	1,154,979

BEEF CUTS:	
Week ending Sept. 20, 1952.	123,944
Week previous	63,277
Same week year ago.	142,329

VEAL AND CALF CUTS:	
Week ending Sept. 20, 1952.	6,801
Week previous	5,382
Same week year ago.	18,258

LAMB AND MUTTON CUTS:	
Week ending Sept. 20, 1952.	1,665
Week previous	4,059
Same week year ago.	6,191

PORK CURED AND SMOKED:	
Week ending Sept. 20, 1952.	491,474
Week previous	518,521
Same week year ago.	460,449

LARD AND PORK FATS:	
Week ending Sept. 20, 1952.	32,859
Week previous	15,366
Same week year ago.	28,357

LOCAL SLAUGHTER

CATTLE:	
Week ending Sept. 20, 1952.	8,598
Week previous	8,920
Same week year ago.	9,436

CALVES:	
Week ending Sept. 20, 1952.	9,326
Week previous	9,118
Same week year ago.	9,306

HOGS:	
Week ending Sept. 20, 1952.	49,172
Week previous	49,768
Same week year ago.	51,097

SHEEP:	
Week ending Sept. 20, 1952.	42,216
Week previous	46,233
Same week year ago.	47,991

COUNTRY DRESSED MEATS

VEAL:	
Week ending Sept. 20, 1952.	4,745
Week previous	4,869
Same week year ago.	6,477

HOGS:	
Week ending Sept. 20, 1952.	2
Week previous	3
Same week year ago.	--

LAMB AND MUTTON:	
Week ending Sept. 20, 1952.	203
Week previous	126
Same week year ago.	52

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending September 20 was reported by the U. S. Department of Agriculture as follows:

City or Area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	9,523	11,064	52,087	48,174
Baltimore, Philadelphia	6,043	1,077	28,114	1,419
Cincinnati, Cleveland, Detroit, Indianapolis	13,000	4,290	93,895	11,270
Chicago Area	24,766	4,845	73,146	18,580
St. Paul-Wisconsin Areas ²	20,910	14,936	87,199	14,143
St. Louis Area ³	14,823	11,285	70,686	12,512
Sioux City	8,126	16	12,055	5,491
Omaha	23,497	662	42,075	26,495
Kansas City	14,693	6,537	22,037	10,380
Iowa-So. Minnesota ⁴	19,627	3,225	162,466	31,307
Louisville, Evansville, Nashville, Memphis	7,949	11,296	40,354	3,700
Georgia-Alabama Area ⁵	6,893	4,097	21,698	--
St. Joseph, Wichita, Oklahoma City	17,331	5,175	34,700	17,709
Ft. Worth, Dallas, San Antonio	15,559	9,088	15,185	13,484
Denver, Ogden, Salt Lake City	10,453	839	11,678	22,366
Los Angeles, San Francisco Areas ⁶	20,898	2,519	26,815	30,328
Portland, Seattle, Spokane	4,614	675	12,614	7,108
Grand total	238,696	91,626	806,784	274,558
Total previous week	254,683	96,649	785,744	274,452
Sept. 22, 1951	191,598	71,533	905,703	203,089

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended Sept. 19:

	Cattle	Calves	Hogs
Week ending Sept. 19.	2,249	1,413	12,406
Week previous (five days)	2,223	1,517	11,975
Corresponding week last year.	2,434	1,080	12,494

CLASSIFIED ADVERTISING

POSITION WANTED

GENERAL SALES MANAGER

20 years' Practical experience in all operations and management. Know financing, yields, costs, credit and can institute sales training program. Understand incentive methods. Prefer western states but will consider other locations. References. Well qualified. Married, have family. W-399, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PORK AND PROVISIONS: 20 years' experience New York City metropolitan area. Buying, selling, contracting. Expert at diagnosing market conditions and trends. Practical knowledge of hog cutting and manufacture of sausage products and smoked meats. Aggressive, dependable A-1 references. Wishes position with broker, packer or large retail chain. Preferable east. W-405, THE NATIONAL PROVISIONER, 15 East 41st St., New York 17, N. Y.

EXECUTIVE: Packinghouse. Age 40. Thoroughly experienced controller, medium sized packer, in finance, credits, costs, office. Assist in management. 18 years' packinghouse experience. W-346, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CATTLE BUYER: 27 years experience in terminal and country buying. Will consider making a change in employment. Best of reference. W-349, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GENERAL MANAGER: Practical experience in all phases of meat packing operations, particularly beef. Well educated. Seeks position in medium sized plant. W-351, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GENERAL SALESMANAGER: 25 years' experience, beef, pork, provisions, carlots, chains and local distributive. Know Production, costs, finance, administration. W-400, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

MANAGER: Fully qualified in all phases of plant operations from livestock buying through sales. 28 years' experience. Available October 1st. W-391, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT: Or pork superintendent. Age 42. Can see you at the convention. W-401, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RENDERING FOREMAN: Edible, inedible. Know all phases of operations. North central states. W-404, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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WANTED FOR CANNED MEAT FACTORY

RETORT OPERATOR. \$100 per week. Modern meat packing factory located in small town. **LABELING MACHINE OPERATOR** who can keep fast labeling line in full production. \$100 per week. Write, giving full details of past experience, age, references. S. E. MIGHTON CO. 150 Northfield Road Bedford, Ohio

HELP WANTED

SALESMAN: For well known prepared sausage seasonings. Arkansas, Oklahoma, southern Missouri and Illinois, northern Louisiana. Liberal weekly drawing account against commissions. Packinghouse or allied line sales experience preferred. Give age, experience and qualifications in first letter. All correspondence strictly confidential. Write Box W-347, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXECUTIVE MANAGER

Modern packinghouse in Pittsburgh, Pa. which processes beef, veal and lamb desires capable man to act as executive manager. Must have knowledge of buying livestock, figuring operating costs of plant, selling meats and packinghouse procedure. Excellent opportunity for top man. Good salary plus guaranteed percentage of profits.

W-318, THE NATIONAL PROVISIONER, 15 W. Huron St. Chicago 10, Ill.

WANTED: Supervisor of inedible rendering. Must have all around experience with all types of material, shop fats and dead stock. Past employment must have placed special emphasis on quality of tallow and greases. Some travel involved. Attractive offer. In reply give complete background. W-403, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: All around man for rendering plant in Southern California. Must understand skinning, etc. Excellent climate and working conditions in a well equipped plant. Give references and salary expected. W-350, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

OFFICE MANAGER: Medium sized meat packer has opening for an experienced office manager and accountant. Must have knowledge of packinghouse operations, costs, etc. State age, experience in detail and other pertinent information to P.O. Box 650, Wheeling, W. Va.

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HELP WANTED

WANTED: General foreman for rendering department. Former experience necessary. Knowledge of hides helpful but not necessary. Reply stating experience, past employment, and age. Write Box W-348, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

FOREMAN-HOG-KILL-CUT: Splendid opportunity with aggressive New York state packer. BAI experience preferred. Applications treated strictly confidential. Give full information, experience and age. W-398, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

SUPERINTENDENT: Wanted for a medium sized packing plant, who is experienced in the following departments: Slaughtering, cutting, sausage manufacturing, curing, edible and inedible rendering, casings and mechanical maintenance. Write P.O. Box 630, Wheeling, West Virginia.

SALESMAN: (Commission) To sell full line of machinery equipment and supplies for slaughterers, packers and locker plants. Write the C. SCHMIDT CO., 1712 John Street, Cincinnati 14, Ohio.

SIDELINE SALESMAN: Broker, to handle full line sewed casings. Illinois, Indiana, Wisconsin. Good commission. Contact OHIO NATURAL CASING CO., 141 Wilson Street, Newark, Ohio. Phone 2910.

CASING CLEANER: Man or woman, to clean hog casings. Temporary living quarters. MANGER PACKING CO., 124 S. Franklinton Road, Baltimore 23, Md.

FOREMAN: For hog killing and cutting, beef killing and boning departments. Medium sized plant. Address P.O. Box 360, Wheeling, West Virginia.

WANTED: Salesman to sell seasonings, cures and binders. Midwest territory. Afral Corp., Chicago, Illinois.

EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 ton curb press, 5x12 cooker, and 3x6 lard roll. EW-33, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

★ ANDERSON EXPELLERS ★
All Models. Rebuilt, guaranteed, or AS IS. PITTOCK & ASSOCIATES, Glen Riddle, Penn.

HOG CUTTING TABLE: Moving top. Suitable for 100 to 150 hogs per hour. In good condition, inspection invited. JOSEPH MARTEORELLI & SONS, 435 West 14th St., New York, N. Y.

14-Anderson Expellers, all sizes.
1-Mech. Mfg. Co. 5' x 16' Cooker-Melter.
6-150, 350, 600, 800 gal. Dopp Seamless Kettles.
1-Davenport #3A Dewaterer, motor driven.
1-Bone Crusher, 24" dia. drum.
We also have a large stock of S/S, Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.
Only a partial listing.

CONSOLIDATED PRODUCTS CO., INC.
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MEAT PACKING BUSINESS: Complete. Close to Omaha stockyards. Very low expenses. Price \$4500.00. FS-345, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT FOR SALE: Open for your inspection. Chicago packing plant. Centrally located. Special features: walk in coolers; first floor 900 square feet, basement 1530 square feet. Loading yard and dock; monorail overhead conveyor system; 12 steel conveyor racks. Eight truck garage; 5 delivery trucks; 3 smokehouse chambers. Sausage manufacturing equipment. Large working and storage areas. Zuegel Packing Co., 2413 W. Roosevelt Rd., Chicago 8, Ill.

BUSINESS OPPORTUNITIES

WAXED MEAT BOARDS

Bacon, frankfurters, sausage, luncheon meat, etc. cut to size. Immediate delivery, competitive prices. Borax Paper Products Company, 783 Cauldwell Ave., Bronx 56, New York, N. Y.

DEAD ANIMAL BUSINESS

In middle Atlantic state, four counties with no competition. Two cookers, expeller, new oil fired boiler and two trucks. Machinery and business for sale with or without fifty acre farm. A good steady business. Have good reason for selling. FS-397, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT PACKING PLANT LEASE

Eastern owner will lease plant due to his age and health. Small weekly payments, amount open. Wonderful money making offer for two or more young experienced meat men, capable and energetic. Financially able to carry inventory. Small capital required. Fully equipped, now doing over \$500,000 per year. Geared for many times this. Unlimited expansion possibilities. Owner willing to apply total to purchase over 10 year period. FR-394, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

YOUR PACKAGED MEATS NEED CODE DATING

We Offer a Complete Line of Code Daters and Name Markers—Automatic for Conveyor Lines and Wrapping Machines—also Power-Driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem.

KIWI CODERS CORPORATION
3804-06 N. Clark St. Chicago 13, Illinois

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

BARLIANT'S WEEKLY SPECIALS

Liquidation Sale Now in Progress

Brownsville, Texas

We are offering an excellent line of Sausage and Kill-Flour equipment in like-new condition. Due to a local situation, this plant was only operated for a matter of months. Items below are ready for immediate shipment and the prices are considerably less than half-price. The condition is guaranteed. They are priced F.O.B. Brownsville, Texas.

5097—VERTICAL HOG HOIST: Anco #23, with 324 rail attachments, rail height 18'4", 3 HP. motor \$ 875.00
5096—HOG SCALDING TUB: with platform and ladder, all steel construction, 12'6" x 5'4" x 3' 225.00
5103—HOG DEHAIRER: Anco Economy #551, all welded constr., with automatic hog lift & 5 HP. motor 1150.00
5099—KNOCKING PEN: Anco #70, two cattle cap., automatic return bottom dump, steel constr. 450.00
5165—TRIPE SCALDER & SCRAPER: Anco #32, with 36" galv. cyl. and 2 HP. motor. 550.00
5131—SAUSAGE MEAT GRINDER: Anco #262A, with St. Louis type bowl, Herringbone drive, 20 HP. motor 850.00
5133—SAUSAGE MIXER: Anco #270, 700# cap., with 7 1/2 HP. motor 825.00
5135—SAUSAGE STUFFER: Anco #275, two stainless stuffing cocks and 8 stainless tubes 850.00
5142—AIR COMPRESSOR: Anco #276, two stage, 1 1/2 HP. motor and 20" x 50" tank 165.00
5122—BOILER: Kewanee #583—3X type B, 87 HP., 100# pressure, with gas burner & return switch. Reduced to 2000.00
5116—COOKER: Bos 4' x 7' with 15 HP. motor 950.00
5512—CRACKLING GRINDER: Jay-Bee #2UX, 30 HP. 835.00
5084—TRUCKING: 2200 lb. of 2 1/2" rail, with 10" hangers, two and three throw switches, dismantled and ready for shipment 40% of list price
Also available: Gambrell Table, Gambrell, Viscera Inspection Table, Shavers Platform, Shackles, Trolleys, Splitters Platform, Air Hoist, Paunch Truck, Head Inspection Truck, Tripe & Offal Trucks, Cooking Tanks, Stuffing Tables, Boning Tables, Stick Trucks, Sausage Meat Trucks, Rack Scales, Pumps, Smokehouse, etc., at same discounts.

See our half-page ad on page 109 in this issue of the Provisioner describing New B.A.I. Packinghouse Lockers. Special—Now in stock.

WANTED TO BUY

As you know, our listing of good used equipment, whether located in our warehouse, or at individual packing plants, is quite complete. However, we do have a constant demand for equipment of the following types:

Electric Beef Hoists & Droppers
Small Dehairers
Lard Cooking & Cooling Tanks
Votators
Townsend Skinners
Bacon Forming Presses
Portable Smokehouses
Scales: Track, Bench & Platform
Large Size Crushers & Cracking Grinders
Cockers
Hydraulic Presses
Expellers
Jones Superior Band Saws
Conveyor Tables, stainless
Gebhardt Blowers
Late Style Refrigeration Equipment
100#—200#—400# Mixers
100#—200# Stuffers
100# Silent Cutters
Automatic Ty-Linkers
Fameco Linkers
Sausage Meat Trucks

Do you have any of the above equipment available for sale? If so, please contact us immediately, giving full particulars and prices.

WATCH FOR OUR 8-PAGE BULLETIN NOW IN THE MAILS!

We cordially invite you to visit our A.M.I. Convention Hospitality Headquarters, Room 875, Palmer House, Chicago.

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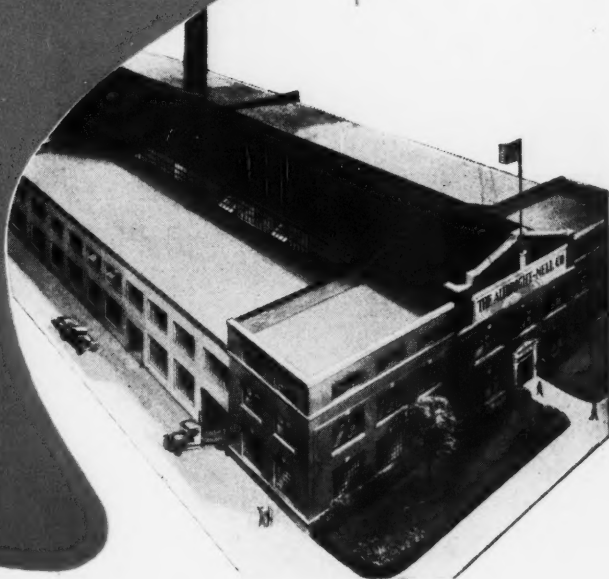
Your Invitation

ANCO will again play host
to Conventioneers attending the 47th annual
meeting of the American Meat Institute in Chicago.

We hope each of you will find time to visit with us in
our Hospitality Headquarters in the Palmer House,

Rooms 810-811.

Also
Our exhibit of Modern
Packinghouse Equipment
in booths
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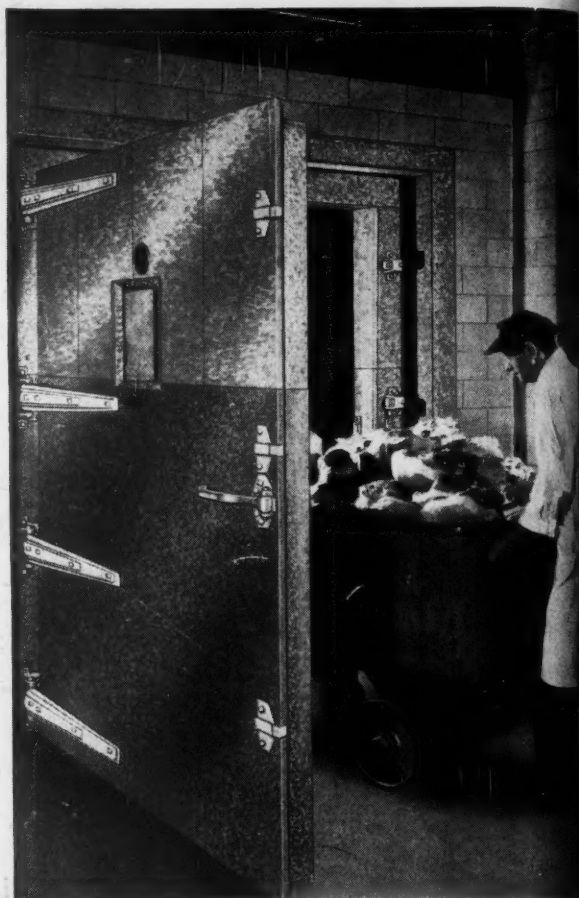


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